



the Tariquet range

WHITE AND ROSÉ WINES



Les 4 cépages

Origin:
Gascony, Bas-Armagnac
Grown, produced and bottled by Domaine du Tariquet.

Varieties:
45% Gros Manseng, 35% Chardonnay, 15% Sauvignon, 5%
Sémillon

Serving suggestion:
Serve slightly chilled, as an aperitif or with a meal. Excellent
with foie gras, fish, poultry, white meat and cheese.

Tasting notes:
Les 4 cépages, a perfect paradox
Aged on French oak for a year before bottling, this blend
consists of four grape varieties, each of which reveals its
own aromas on contact with the wood. The result is a whole
host of complex, mellow notes ranging from fruity flavours
and oaky vanilla to yellow peaches and tropical fruit.
Together, they create a wine with good complexity and
structure, in which the mellow oak is discreet.

Storage:
Should be stored upright, in a cool dark place. Will keep for
4 to 5 years.

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Ampélographie



Médailles &
Récompenses

