

We, We Chenin Chardonnay



New Years Eve was filled with great conversations, potinis, and drinks in Milwaukee, WI. The night was not limited on the variety of drinks flowing to ring in the New Year with old fashions, micro brews, Irish whiskeys to cosmos. However, a celebration is not a celebration until there is wine being enjoyed and this was no different. Kate brought two great bottles of white wine and led the charge on drinking wine. So Dawn and I could not resist. We put down the cocktails to partake in the ritual of a wine tasting. Recalling all of our fond memories of wine tasting together in Oregon, we decided our tasting would be the Tariquet Chenin Chardonnay.

So with generous pours in each glass, we started our tasting. Soon the bottle was empty but we were energized for the rest of the evening. Here is a short summary of our notes.

Dawn: *All I have to say it is GOOD! Plus it doesn't taste like warm lambursco. (All of us LOL)*

Kate: *Smooths over the rough edges of the Chardonnay. Super drinkable, good food pairing especially with the potinis.*

Melissa: *Smooth, buttery. A great wine for the beach and would be great with some yummy seafood.*

Some additional information on the wine.

Producer: Domaine du Tariquet

Region: Côtes de Gascogne

Country: France

Great balanced wine with 75% Chenin and 25% Chardonnay. The contrast between the mineral notes of the Chenin and the richness of the Chardonnay results in a fresh, clean and delicious wine. An ideal

wine for the summer or as aperitif. A 2007 wine at \$10.99, we all give it two thumbs up and recommend it as great Chardonnay option.
