

Tuesday, October 12, 2010

## Tariquet Classic Ugni Blanc Colombard 2008

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Origin: Gascony, Bas-Armagnac, France

Blend: Ugni Blanc (70%), Colombard (30%)

Alcohol Content: 10.5%

Bottle Closure: Screw Cap

Purchase Date: September 2010

Purchase Price: \$9.99



Our review: Medium gold in color, this wine has aromas of tree fruit (peaches) and citrus (tangerine) with faint floral and spice notes. The fruit flavors have a rather aggressive tartness on the palate, not an unbalanced acidity, just tart -- almost like juice from an underripened orange. There isn't much of a finish.

Our rating: This is an unusual tasting wine, not unpleasant, but very different, one that takes a little getting used to. In many ways, the flavor profile is quite subtle with a lot of interesting facets to it. We completely mispaired it, serving it with poultry, when it is really a seafood wine. We rate it Above Average, but suspect that it may be better with the right cuisine.

Taste profile from the winemaker: "Superbly intense for a dry fruity white, its bouquet reveals floral and citrus aromas with nice touches of tropical fruit. Light and well-balanced, this wine is a thirst-quenching pleasure."

Winery website: [Tariquet Wines Armagnac Cotes de Gascogne](http://www.tariquet.com).