

Vinsøk

Viner og artikler...

Eksempelvis: chablis, argentina, italia

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Innhold A–Å



Vinmark Foto:Merete Bø

Travels in south-west France

For just a moment, it felt as if we had left the sleepy French département of the Gers behind, transported instead to California's Central Valley or the Riverland of Australia.

Richard Woodard **Endre**

Eight enormous pneumatic presses loomed over us, dominating the pristine, clinically clean winery. Outside, huge stainless steel tanks towered above, clearly designed for the blending of serious quantities of wine.

Something resembling a milk tanker had just pulled up at the winery's reception area; as the grapes piled out into the reception hopper, workers pumped carbon dioxide on top, creating a heavy blanket of carbonic fog that shrouded the grapes and, if you got too close, caught in your throat.

People often talk about "revolution" in the French wine business: the unspoken thought is that traditional, rural France is stubbornly resistant to all kinds of change, spurning the temptations of modern technology in favour of centuries-old, artisanal techniques.

Now I'm not anti-tradition when it works, but the result of much of this laissez-faire attitude is depressingly simple: bad wine. Even in 2010, there are plenty of vigneronns the length and breadth of France who could do with visiting Domaine du Tariquet in Gascony, keeping their mouths shut and their ears open, and learning something.



Richard Woodard

Min vinkjeller: 0 Må smakes: 0

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Godt Nytt År!

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Vin til rakfisk

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Tidligere arrangementer

NOV 17:00 Juleøl-smaking og ølsmakekurs
25 Christian Krohgs gate 16, Oslo

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Profilerte bloggere



Richard Woodard



Anders Danielsen Lie



Sigurd Wongraven



Silje Een de Amoriza

Siste på vinklubb

Sigurd Wongraven skrev ny bloggpost
Godt Nytt År!

20 timer, 52 minutter siden

Hellige dråper

1 dag, 3 timer siden

Anders Danielsen Lie skrev ny bloggpost
Vin til rakfisk

2 dager, 20 timer siden

Gode pinot noier fra Østerrike

5 dager, 1 time siden

Siste kommentarer

Karl Kristian Bjørnland kommenterte
Prøv med tørr litt fyldig sherry. ...

4 timer, 40 minutter siden

Odd Rydland kommenterte
Når vinen heter Wongraven Barolo etc ...

15 timer, 39 minutter siden

kim aanerud kommenterte
Det er faktisk ikke så lett ...

16 timer, 24 minutter siden

Sigurd Wongraven kommenterte
Utsolgt fra leverandør står det. Sandnes ...

16 timer, 45 minutter siden

Sist vurdert viner

2008 Domaine d'Andezon Cotes du Rhône

90/100

Av Jens Erik Johansson 5 dager, 16 timer siden

2009 Villa Pillo Cingalino Rosso di Toscana

86/100

Av Ole Martin Gjestad 1 uke, 3 dager siden

If ever there were an example of how rule-breaking, coupled with an acceptance of the best features of modern technology, can create excellence, it is this. The goal at Tariquet, from the moment the grapes are picked to the moment the bottles are shipped, is the preservation of the best and freshest characteristics of the wine.

So forget those romantic pictures of teams of hardy-handed peasants picking grapes in the autumn heat; replace them with futuristic harvesting machines completing the task in a fraction of the time, at the optimum point of harvesting. Important when you have the largest independent vineyard holdings in France at nearly 1,000ha.

These machines have evolved a long way from the rather clumsy technology of the past. Now adjustments can be made for individual grape varieties, imperfect or green grapes are rejected and – most importantly – they don't need to take a break for a quick Gitanes or a pee.

This is where the tankers come in. Yves Grassa, the visionary of Tariquet who has since handed over the reins to sons Rémy and Armin, took milk tankers and modified them to create impromptu devices for the transportation of grapes. Resembling the stainless steel tanks of the winery, the idea behind these is to take the winery out into the vineyard – almost literally. Each harvesting machine operates with two tankers, ensuring the quickest and most efficient harvest possible.

For oxidation-prone varieties like Sauvignon Blanc and Semillon, carbonic gas is again pumped in to keep the oxygen out, preserving fruit and freshness. And that brings us back to where we started, as the tanker draws up to the winery reception area.

But it doesn't stop there. From reception the grapes go straight to those enormous presses for maceration – still protected by a cloud of CO2 – before the gentlest of pressings (that's why the presses are so big).

Even during fermentation, the temperature is only raised gradually – just enough to keep the yeasts working, but without compromising the grapes' natural aromas – and, once that's done, the blends are made in those enormous tanks (for consistency) before storage at below 0C and bottling only when the orders come in.

It's as if a management consultant has come in and worked his or her way through every aspect of the winemaking process, deliberately engineering the best way to preserve what we all love in early-drinking white wines: freshness, fruit, aromatic character and life.

I can hear one or two traditionalists – not only French ones – snorting at the lengths to which the Grassas have gone in their single-minded determination to make their wines fresh and fruity above all else. I can also see a few eyes glazing over at the techy nature of what I've described – is this really what we want from the romantic world of winemaking?

But consider this: Tariquet calculates that, for every 30 minutes that grapes or wine are exposed to the air, 10% of those precious fruit aromas are lost for ever. And then think about the last time you opened a bottle of French (and not just French) white wine, and had that all-too-familiar sinking feeling when you tasted the flat, dull contents. And then ask yourself: how romantic is that?

Kommentarer (0)



2007 Valpolicella Classico Superiore Ripasso

85/100

Av Ole Martin Gjestad 1 uke, 3 dager siden

DN.no's anbefalinger og toppviner

Søk i alle viner...

Beste kjøp DN.no	Topp 10 hvitvin	Topp 10 rødvin
2008 Sancerre Les Pierrottes		93
1 stemmer		
2007 Wehlener Sonnenuhr Riesling Spätlese		92
1 stemmer		
2005 Colline Novaresi Vespolina		92
1 stemmer		
2007 Quinta de Sães Estagio Prolongadio Reserva		92
6 stemmer		
2004 Edition 1. Zeltinger Himmelreich Riesling Spätlese Feinherb		92
1 stemmer		
2008 Bourgogne Velzelay les Saulniers		92
1 stemmer		
2007 Côtes du Rhône Villages Cairanne		92
1 stemmer		
2008 Alvarinho Deu la Deu		91
0 stemmer		
2007 Kallstadter Saumagen Riesling Spätlese Halbtrocken		91
1 stemmer		
2004 Magneric		91
0 stemmer		

Mine vinvenner

Søk etter vinvenner...



Rune Rake



Sigurd Wongraven



Merete Bø



Silje Een de Amoriza

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