

Wine Review: Domaine du Tariquet 2010 Classic Cotes du Gasgogne

Taylor Eason - All Rights Reserved | February 20th, 2012

This luscious, slightly sweet and delightfully affordable white wine blend from France's rather obscure Côtes du Gasgogne region in the southwest could be the best intro for those new to wine. The Grassa family uses grapes called Ugni Blanc [OOO knee blahnk] and Colombard [CALL um BARD] to make Domaine du Tariquet Classic but they formerly produced Armagnac — a spirit made by distilling grapes — from the same fruit. I'm glad they made the switch. ([Read about Cognac, Armagnac's neighbor](#))

This white blend has juicy aromas of flowers, red apple and pear, followed by flavors of tangy tangerine, creamy melon and more red apple. Finishes clean with a splash of lemon. It's very easy drinking and fresh, interesting in personality and offers up medium acidity. Kind of a cross between a Sauvignon Blanc and a Viognier. Would pair with plenty of different foods and its price makes it easy for everyday grogging.

[Winery website](#)

Sweetness: [3 out of 10](#)

Rating: 3 stars out of 5

Price: \$9- \$12

Occasion: Sample sent from the winery

Availability: On restaurant wine lists and independent wine shops

Food pairing: Asian dishes that aren't spicy, poached white fish, roasted chicken and even this [recipe for Edamame and Grapefruit Salad](#)

