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DRINK // WINE

A SIP OF SPRING

BY BRITTANY KRESS GIBSON
PHOTO BY MEGHAN RALSTON

Ugni blanc. Colombar. Two grapes we hadn't heard of, both in one white wine that hails from France.

The Domaine du Tariquet Classic (\$10 at Weiland's Market) is a mouth-wateringly fresh-tasting wine that's tart enough to wake up any party.

If all you can think about is spring, warmer weather is something this wine will pair nicely with.

Right out of the fridge, it's refreshing; given the chance to warm up, a honey-like sweetness appears. It's been said before, but it bears repeating: Refrigeration can mask some flavors, so it's worth sampling both ways, if only just to notice the difference.

In this bottle's case, "serve chilled" is the first phrase that appears on the back label.

Thanks to its sharp, green-apple-and-citrus tastes, the Tariquet pairs best with fish dishes, light appetizers (prosciutto-wrapped melon slices would be great) or just sipped solo. (It's best known as an "aperitif" — an appetizer that's a drink.)

Ugni blanc, it turns out, is another name for the trebbiano grape ... which everyone's apparently had before; it's one of the most widely planted grapes in the world. Colombar has similar high-acidity, fairly neutral flavor profiles, but isn't as widely planted.

Neither are grapes bragged about on restaurant wine lists — but, joined with a couple of other grapes here, they're not a bad combo.

