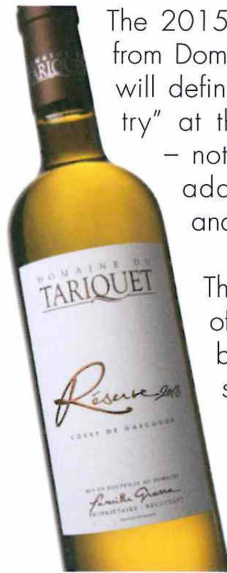


## Domaine du Tariquet's Cuvée Réserve: Even More Finesse and Tension



The 2015 Cuvée Réserve from Domaine du Tariquet will definitely be “one to try” at this year’s show – notable for having additional finesse and tension.

The very fine grain of Francis Miquel’s barrels allows a subtle ageing during which the delicate and mellow notes of oak highlight the fruit. The aromas are

straightforward and neat. The palate is all at once lively, complex and elegant. Four grape varieties compose this second historical

wine: 40% of Gros Manseng, 30% of Chardonnay, 20% of Sauvignon, completed by 10% of Sémillon, a very unusual grape variety in Gascony.

It reveals its charming and typical features, suggesting unexpected and audacious pairings.

Another key differentiator for the Tariquet family is the now familiar screw-top white classic magnum – a specially designed bottle that follows on the heels of the Rosés which already come in all screw-top bottles, an innovation already introduced ten years ago.

Hall 1, Stand A191