

## TRANSLATION

### ARTICLE PUBLISHED IN APERITIF MAGAZINE IN NORWAY ABOUT DOMAINE TARIQUET AMPLITUDE ELECTED WINE OF THE WEEK

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This latest release, produced by Norwegians' favourite producer of light white wine, definitely proves that Gascony is an undisputable region when it comes to making wines of character.

**Domaine Tariquet Amplitude 2018** stands out from its famous relatives for its stronger and more ample character, delicate salty notes and different fruit profile.

This is a white wine with great food & wine matching potential, from classic shrimps, fish with butter sauce, smoked salmon or creamy salad dressings, to grilled shellfish or even vegetarian dishes.

This wine retains the fresh acidity and moderate alcohol level that have become a signature of the Domaine Tariquet Classic. It is a great buy.

Unlike Domaine Tariquet Classic, Amplitude, is a single-varietal wine, made from 100% dry Gros Manseng.

If, in Norway, the name Domaine Tariquet is associated to a light, refreshing wine primarily made of Ugni Blanc; Gros Manseng is one of the estate's most important grape variety.

One of the estate's best-sellers is Domaine Tariquet Premières Grives. With its 59 grams of residual sugar, it is very popular in France as an aperitif wine. Made exclusively from Gros Manseng, it is vinified as a sweet wine. It is why the Gros Manseng has found its place among Domaine Tariquet's most important grape varieties. Vinified as dry, it also represents 10% of the Domaine Tariquet Classic's blend.

"We appreciate this grape's potential, both as a single varietal and in blends, thanks to its refreshing acidity and aromatic fullness," explains Rémy Grassa, who runs the estate with his brother Armin.

Yet, this grape never had a chance to shine as a single varietal dry wine in Norway (Domaine Tariquet Classic's primary export market) ...until now!

Domaine Tariquet, with its 1,125 hectares of vineyards, is a major player in winegrowing in Gascony, and Gros Manseng is one of its most important grapes.

"Gros Manseng has a strong potential. Its thick skin requires good ripening without which could develop a slight bitterness which increases the sugar level and alcohol potential. We want to avoid this while

benefiting from the grape's ability to develop its typical aromatic notes of yellow and exotic fruits, particularly those of mango" Rémy explains.

In order to keep both freshness and fruitiness, the solution was to plant Gros Manseng in parcels of land with deep sandy soil and use at least 15-year-old vines. This combination ensures a dry wine with good acidity that is nevertheless fruity and full-bodied, hence the name, Amplitude, which reflects that.

The first trials included some oak aging. But, in the end, it was preferred to only mature the wine in stainless steel vats.

Gros Manseng is traditionally considered somewhat less "noble" than the Petit Manseng, which is the preferred grape for botrytised wines, being simply even better suited for this purpose. Domaine Tariquet Dernières Grives is produced exclusively from the estate's late harvested Petit Manseng.

Gros Manseng is used for dry white wines, as well as late harvest wines, such as Domaine Tariquet Premières Grives for example.

Both grape varieties ripen later than the others and distinguish themselves with their small, thick skin grapes, making them more resistant to gray mold.

Gros Manseng is a natural cross of Petit Manseng and an unknown father. Petit Manseng is a cross as well, with Savagnin as mother. This lineage explains the aromatic profile and the acidity found in this wine.

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