

DOMAINE TARIQUET

TRANSLATION OF THE ARTICLE PUBLISHED IN NORVEGIAN WINE CLUBS ASSOCIATION (May 2020)

“Low alcohol wines”

“Dry with 10,5% alcohol

I am trying to avoid writing about wines produced by big cooperatives or wineries that are selling several millions of bottles a year (for example : the Champagne house Moët & Chandon with its 28+ millions bottles sold yearly...). Though, the Domaine Tariquet is worth making an exception for.

It was actually the Grassa family who bought Domaine Tariquet (located in Eauze, Gascogne) in 1912, and the family is still owning it. It is the fifth Grassa generation who runs the estate today : the brothers Rémy and Armin.

I have read an interview of Rémy in a newspaper, and have been quite fascinated : the brothers have worked hard toward a climate-friendly estate during the last 20 years.

The vineyard is managed following the ‘Lutte Raisonnée’ principles (which are in practice quite close from the organic principles, using the “right treatment at the right time” concept). Domaine Tariquet is also certified HVE : those certifications work well with the profile of their importer Autentico.

The Grassa brothers have an extra focus on Nature : they let the grass grow between the wine ranks, use only organic composts, reduced the use of chemical additives, and are reinforcing the local biodiversity (instead of destroying it!). They collect and recycle the rain-water all over the property, and reuse the energy created to cool the stainless steels, in order to warm the buildings around. The family does not only work toward progress in agronomy, they target an overall green impact, as well as they are focused on the wellbeing of the employees.

The region’s terroir, bringing a fresh wind from the sea, and a clay based soil giving a nice acidity. The wines are spontaneously fermented with the integration of a “pied de cuve” which makes the process faster. I would first have been tempted to think that it would bring a kind of uniformity to the wines over time, but for as many years as I have been tasted the wines, I never noticed this impact. The wine is kept cool during several months, until bottling, following the pace of the orders.

Tariquet Classic is dry, with a low 10,5% alcohol content. It has spent a few time on the lees, which gives it way more depth than it could be expected from this non-expensive wine.

Fresh aromas of lime and a vanilla touch. Very nice and refreshing acidity in the mouth, with green apples, a nice fruitiness... Super all-round wine, for all hours. Try with a homemade potato salad with honey dressing, capers and onions from the garden!”