

WORLD OF WINE

The Cité du Vin in Bordeaux is unveiling a host of new attractions and developments this year



As it approaches its fifth anniversary, the Cité du Vin is inviting people to visit to see changes to its permanent exhibition and enjoy more tastings and workshops.

From the summer, visitors will be able to use a mobile application on their own smartphone to accompany them through the 19 modules of the permanent exhibition which is at the heart of the museum. The sensory adventure explores

the cultures and civilisations of wine, and the 'Bacchus and Venus' and 'Divine Wine' themed spaces will be having a makeover this year.

The website is also being revamped, offering podcasts created by the team along with documentaries and other programmes. Online events will also be stepped up through live streaming of all shows taking place in the auditorium, with the possibility of asking questions live.

In addition, there will be more evening workshops with new themes, including local food and wine pairings. Along with the stunning view from The Belvedere bar, locals and visitors can also discover a new spot to enjoy an evening drink – the gardens and terrace of the Cité du Vin – with music evenings offered in fine weather.

lacityduvin.com/en



Top tippple

Domaine Tariquet is celebrating 30 years of working with Waitrose

Owned and run by the Grassa family since 1912, Domaine Tariquet has been producing fine eau de vie since 1683. Its brandies are produced from the grapes harvested from the family estate's vineyards located in the Bas-Armagnac region of south-west France. They are then distilled at the estate in a

traditional armagnac alambic fired with wood from recycled vine stakes. The 100-year-old cellars safeguard the barrels during maturation and each grape variety and each vintage are distilled and aged separately for the first years. After several years of ageing in fine grain oak barrels, these eaux de vie become Bas-Armagnacs of great finesse and elegance.

Domaine Tariquet Bas-Armagnac XO is a blend of ugni blanc (60%) and baco (40%), aged from 12 to 15 years.

The finish delivers wonderful aromas of toasted bread and candied fruit. The natural colour comes exclusively from the ageing in oak barrels, without any caramel added.

Serve at room temperature after dinner or alongside blue cheese, a crème brûlée, apple pie or chocolate fondant.

