



Honey from DOMAINE TARIQUET



Bees in our vineyards

In an effort to support biodiversity and continuously improve our winegrowing methods, we have implanted eighteen beehives in the heart of our vineyards.

After a first limited production in November 2020, the summer 2021 production saw a new look for our honey that will be available to our clients who run wineshops and restaurants in France.



Supporting biodiversity

Pollinating insects, mostly bees, contribute to the pollination of 80% of flowering plants. This pollination ensures three-quarters of the world's crops and the reproduction of plants that are themselves necessary to the survival of many animal species. Bees are, therefore, guarantors of a good local environmental balance.

A healthy environment is conducive to the development of pollinating insects, including bees. Enabling their presence, through the establishment of a responsible, sustainable and adapted culture, helps to support biodiversity.

Their presence indirectly ensures the survival of auxiliary fauna, including bioregulatory insects that naturally regulate pests.

Developing the presence of bees therefore supports species that are useful to agriculture and the environment. It is a virtuous circle.



Environmental watch

The observation of bees is used to assess the quality of the local environment. They are, indeed, very sensitive to any degradation of the environment. If their presence and production of honey increase, it means that the flora and auxiliary fauna of the vineyard are preserved.

However, several exogenous variables can influence the bees' lives and the quantity of honey they produce: weather, predators, parasites, diseases. Therefore, it is important to understand all these reasons in order to make sure that the agricultural methods are not responsible and that they, on the contrary, allow the colonies to grow.

To get the advice of independent experts on the subject, we called on two professional beekeepers to install and manage the estate's eighteen beehives. The beehives are spread out over the vineyard, at different points on different plots.

The two beekeepers are also able to observe the bees' behaviour in other areas and can therefore more easily compare the changes and impact of exogenous variables. The know-how and technical knowledge of these beekeepers guarantee rigorous and appropriate practices and analysis.

Connected hives, collected data

Some of hives are equipped with connected sensors. This allows us to closely monitor bee activity and to measure the weight of the hive, as well as internal and external temperatures. The data collected remotely can thus be correlated with our winegrowing calendar, the weather, local flowering conditions, etc.

Domaine Tariquet's honey



The two beekeepers with whom we have established this partnership, Christophe Faure and Mathieu Combes, each produce their own honey from the eighteen hives at Domaine Tariquet. Therefore, we get two different honeys made by two craftsmen.

The name of each beekeeper appears on the jars of their own production, one on a white label, the other on a black label. Depending on the weather conditions, this honey should be produced once to twice a year, in late spring then in late summer, as harvest periods vary from one year to the next.

The new 300g Le Parfait® jars are packaged in individual cases.

They are available to private customers at Domaine Tariquet at the price of 9,50 € per jar.

Starting from October 2021 on, our professional partners who run wineshops and restaurants in France will also be able to purchase our honey, delivered in cases of 6 jars.

Depending on the harvest of each beekeeper and the seasons, the cases will include 6 jars either from the same beekeeper or assorted from the productions of both beekeepers.





A family-owned estate for 5 generation

Domaine Tariquet, located in Gascony in the South West of France, has been owned by the Grassa family since 1912. As wine-grower, all the wines and Bas-Armagnacs are produced exclusively from grapes grown on the family's vineyards. From the vines to the bottling, the Grassa family masters every step of the production process, preserving the grapes' freshness and aromatic potential.

The Grassa family has already been sustainably managing their vineyards for almost 30 years. Concerned about protecting the environment, the estate is certified ISO 14001 and HVE (High Environmental Value).

