

# DOMAINE TARIQUET

## Côté



This unique wine owes its existence to pure chance. In 1995, the Chardonnay and Sauvignon blanc, which were never intended to be blended together, were mixed by accident during the harvest. The vat was then “put aside” (“mis de côté” in French), hence the name of the wine.

But this atypical marriage turned out to be quite the success. So, while atypical, this blend of equal parts Chardonnay and Sauvignon has proven to be a match made in heaven.

- **Dry white wine**
- **Grape varieties: Chardonnay 50%, Sauvignon 50%**
- **Appellation: Côtes de Gascogne IGP  
South-west, France**

### **Tasting notes**

The floral character of Sauvignon and the richness of Chardonnay come together to offer complex yet surprisingly harmonious flavours, from the citrus of the Chardonnay to the minerality of Sauvignon.

The finish is very aromatic, evoking both mango and pink grapefruit. The palate is generous, persistent, yet lively. A very original wine with a strong personality.

### **Food and wine pairings**

This wine is equally suited to be tasted before or during meals, pairs wonderfully with Asian dishes, spicy or exotic cuisines:

- **aperitif and starters:** langoustine salad with avocado and grapefruit, tuna tartare, semi-cooked foie gras, veal carpaccio with parmesan, eggplant caviar with spices.
- **main courses:** mixed seafood platter, sushi, king prawns in coconut milk, ray wing with “beurre blanc”, lamb sweetbreads with saffron, Peking duck, falafel, vegetable curry.
- **cheeses:** Tomme, Abondance, Parmesan, blue cheese.
- **desserts:** bitter orange chocolate, fresh fruit salad, mango carpaccio.



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*Famille Grassa*  
PROPRIÉTAIRE - RÉCOLTANT