

DOMAINE TARIQUET

Entracte



Entracte is a dry sparkling white wine. Its delicate bubbles come naturally by using the Charmat method during which the second fermentation is done in closed tanks, without any addition of CO₂. The wine is then aged for six months on lees. *Entracte* is a Brut Nature, zero dosage, which means there is no dosage or expedition liqueur, the mixture of wine and sugar often used in the production of Champagnes and many sparkling wines. Thus, *Entracte* is a completely dry sparkling wine.

The Côtes de Gascogne denomination does not include sparkling wine in its specifications which is why *Entracte* is designated under the Comté Tolosan denomination, a regional IGP which brings together 12 departments in the South-West of France including the Gers.

Like all the estate's wines and Bas-Armagnacs, *Entracte* is of course produced exclusively from grapes grown and harvested at Domaine Tariquet.

- **Dry sparkling wine**
- **Grape varieties: Chenin 70%, Chardonnay 30%**
- **Appellation: Comté Tolosan IGP
South-west, France**

Tasting notes

Pure and fresh, with notes of white flowers and citrus, and beautiful tension. *Entracte* thrills the palate thanks to its refreshing, light and fruity fine bubbles.

Food and wine pairings

To be served chilled as an aperitif or during a meal with lime hummus, Gascon Black Pork ham, pâté, foie gras, oysters, shrimp tempura, smoked salmon, tuna rillettes, scallop carpaccio, sea bass tartare, fresh vegetables, fresh goat's cheese. Can also be enjoyed with desserts or on its own after a meal.



GROWN, HARVESTED AND BOTTLED AT THE ESTATE

Famille Grasse
PROPRIÉTAIRE - RÉCOLTANT