

Here in Gascony, at Domaine Tariquet, we have been making wine and Bas-Armagnac as a family since 1912. It's an adventure that began in Ariège at the end of the 19th century, made a stop in London before taking a ship to the United States, and finally returned to Gascony where a passion for winemaking was born.



classic



IDENTITY

Colour	White
Grapes	Ugni blanc 45%, Colombard 25%, Gros Manseng 20%, Sauvignon 10%
Appellation	IGP Côtes de Gascogne
Vintage	2025
ABV	11 % vol
Glucose/fructose	0.36 g/L
Ageing potential	1 to 3 years
Yield	80 HI/Ha to 60HI/Ha depending on the grape variety



TASTING NOTES



A light and clear colour with green highlights.



The nose is fresh and floral, with notes of white fruits and pear.



Fresh, taut, saline and mineral on the palate with fine aromas of citrus zest.



GASTRONOMIC PROFILE

Freshness and sea salt. Bar service, seafood, oysters, ceviche, fish tartare.



FAMILLE GRASSA
VIGNERON INDÉPENDANT



TERROIR

Soils	Mainly sandy boulders
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Age of the vines	15 years
Pruning method	Guyot simple



VINIFICATION

Harvest & vinification technique	Mechanical harvesting with destemming. Temperature-controlled skin maceration, vinification of the Colombard and Ugni blanc at 17°C to enhance the mineral expression of these two grape varieties. Cold storage of the wines before bottling to guarantee their aromatic freshness.
Maturing technique	Thermoregulated stainless steel tanks between -2° et 0°C.



FORMATS

Closure	Cork or screw cap
Formats	37,5 cl, 75 cl, 150 cl, 300 cl, 600 cl, 3-Litre BIB



ESTATE-BOTTLED