

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.

S^t-AMAND LE ROSÉ

IDENTITY

Colour	Rosé
Grapes	Syrah 40%, Marselan 35%, Malbec 25%
Appellation	IGP Côtes de Gascogne
Vintage	2025
ABV	11.5 % vol
Ageing potential	1 to 3 years
Yield	60HL/Ha

TASTING NOTES

	Bright, pale pink colour.
	A nose of red fruits dominated by strawberry.
	Generous and fresh on the palate, with notes of nectarine and strawberry.

GASTRONOMIC PROFILE

At any time, aperitifs, world cuisine, barbecues and more if you like!



FAMILLE GRASSA
VIGNERON INDÉPENDANT

TERROIR

Soils	Sandy and clay-limestone
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 at dawn, direct cold pressing of the grapes. Strict selection of the first juices, which are the most delicate and pale, aged on white lees (1.5%). Temperature-controlled fermentation. Cold storage of the wines before bottling to guarantee their aromatic freshness.
Maturing technique	Temperature-controlled stainless steel tank between -2 and 0°C.

FORMATS

Closure	Cork or screw cap
Formats	75 cl, 150 cl

ESTATE-BOTTLED