

# l'idée folle !



## IDENTITY

|                        |  |
|------------------------|--|
| <b>Colour/Type</b>     | Fortified white wine   |
| <b>Grape varieties</b> | <b>Wine :</b> Gros Manseng, Chardonnay, Sauvignon<br><b>Eau-de-vie :</b> Folle Blanche |
| <b>ABV</b>             | 17% vol  |
| <b>Residual sugar</b>  | 92,3 g/L   |
| <b>Yield</b>           | From 45 to 90Hl/Ha depending on the grape variety.                                     |



## TASTING NOTES



Pale gold colour.



Intensely fruity nose.

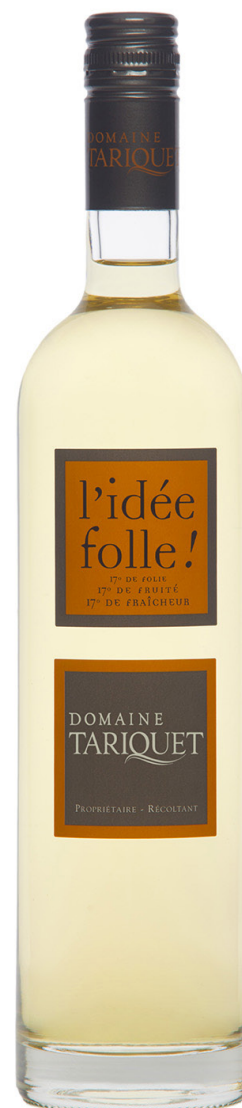


A delicate liqueur wine offering an explosion of freshness and fruit, with notes of exotic fruits, jasmine and bergamot.



## TERROIR

|                         |  |
|-------------------------|--|
| <b>Soils</b>            | Sandy bouldènes and tawny sands                                |
| <b>Climate</b>          | Oceanic  |
| <b>Planting density</b> | 4 400 vine plant/Ha  |
| <b>Pruning method</b>   | Guyot simple for the wines, Guyot double for the Folle Blanche |



**FAMILLE GRASSA**  
VIGNERON INDÉPENDANT



## VINIFICATION

|   |  |
|---|--|
| <b>Harvest &amp; vinification technique</b> | Mechanical harvesting with destemming directly in the vineyard. Vinification begins traditionally with controlled temperature. Folle Blanche brandy is added (fortified) during vinification to naturally halt fermentation. |
| <b>Maturing technique</b>                   | Temperature-controlled stainless steel tanks between -2 and 0°C.   |



## TASTING OCCASIONS

Served chilled, the crazy idea! will add a touch of whimsy to aperitifs, desserts, long discussions after meals, and will also brighten up many cocktails.

### LA VIE FOLLE

#### Ingredients

4 cl of Domaine Tariquet l'idée folle!  
14 cl of Cointreau  
2 cl of caramel syrup

#### Preparation

Serve in a whisky glass over crushed ice.

### CAPRI, C'EST FINI

#### Ingredients

7 cl of Domaine Tariquet l'idée folle!  
1 cl of Domaine Tariquet Blanche Armagnac  
25 ml of pressed oranges  
25 ml of lime juice  
1 half teaspoon of Luxardo Maraschino liqueur

#### Preparation

Place in a shaker, shake, and pour into a Martini glass.



## FORMAT

|                |          |
|----------------|----------|
| <b>Closure</b> | screwcap |
| <b>Format</b>  | 75 cl    |