

**CHÂTEAU DU TARIQUET
BLANCHE**

£35.25, 01582 406300

Tariquet is made with the folle blanche grape, known as 'lip stinger' because of its high acidity. Extremely awkward to grow, the tight bunches don't allow air to flow and are prone to mildew, hence many estates ripped them up in the late Nineties. Château du Tariquet didn't, and now has an impressive 25 hectares.

Verdict Crisp and juicy, with robust notes of lime, charged with a rich, floral orange-blossom aroma.

**CHÂTEAU DE MILLET
BLANCHE**

£24.50, tastingroom.co.uk

Extremely robust, Millet tastes and smells like a Black Forest gâteau – the real thing, that is, not those frozen blocks you were fed as a child. Luxuriant notes of plum and black cherry make it ideal with caviar, charcuterie and foie gras – pretty much the staple diet of the whole of the Gascony region.

Verdict Sour cherry notes. Serve frappé, in place of vodka, with dishes of smoked fish or caviar.

BLANCHE DE PELLEHAUT,

£22, carookes.co.uk

The Béraut family not only grows grapes, but rears Blonde d'Aquitaine, a local breed of cattle, using the constant supply of top-drawer 'organic matter' to fertilise the vines. The family recommends drinking the blanche in coffee before a boar hunt or, when it's hot, over crushed ice with lime and sugar, making a traditional Brazilian *batida*.

Verdict Musky flavours of lemon and rose water, and warmer notes of tangerine. Perfect as a long drink with tonic or soda.

NEW ARMAGNAC

with a cardigan. *How things have changed.* By Richard Woodard

