



Domaine de Tara

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ECLAT(s) de Tara

Sparkling white wine

Méthode traditionnelle brut

Alcohol: 12%

Grapes: Clairette 50%, White Grenache 50%

Production: 45 hl/ha

Hand picked

Colour: luminous pale straw yellow colour with golden highlights

Bouquet: white flowers, aromas of grapefruit, citrus fruit with a mineral touch

Palate: refined and light "bulles", refreshing with a fine balance between fruit and acidity and lingering hints of citrus fruit

Dishes: fine aperitif, deserts

Recommended temperature: 9°

Winemaking: traditional vinification process of the wine at a maximum of 14° - 16° degrees. Then use of the traditional "méthode traditionnelle". The wine is aged in bottles for 10 months.

