



Domaine de Tara

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***ECLAT(s) de Tara***  
***Sparkling rosé wine brut***  
***Méthode traditionnelle***

***Alcohol:*** 12%

***Grapes:*** Red Grenache 65%, Carignan 35%

***Production:*** 45 hl/ha

***Hand picked***

***Colour:*** delicate rose-petal pink colour with brilliant highlights

***Bouquet:*** very expressive with aromas of summer berries, strawberries and a mineral touch

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

***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 "méthode traditionnelle". The wine is aged in bottles for 4 months

