



Domaine de Tara

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**HAUTES PIERRES BLANC  
AOP VENTOUX  
VINTAGE 2016**

**Grapes:** Roussanne 55%, White Grenache 45%

**Production:** 30 hl/ha

**Hand picked** in September

**Alcohol:** 14°5

**Colour:** light gold yellow with amber highlights

**Bouquet:** refined and complex aromas with scents of white fruits, dried and preserved fruits, pralines followed by hints of toasted almonds

**Palate:** superb finesse, full bodied and rich with hints of pear and peach with a long, velvety finish

**Dishes:** richly flavoured dishes based on poultry or veal, ripe and goat cheese, foie gras, asparagus, Asian cuisine, desserts, after-dinner sipping

**Aging:** 5 to 6 years

**Recommended temperature:** 11°

**Vinification:** Grapes are immediately soft crushed in a pneumatic press. Once the two types of fermentation (alcoholic and malolactic) have been processed, the wine is stirred regularly over a period of several weeks. Wine is aged in French oak barrels (one fifth new) for one year, then bottled and celled for a few months before release.

