Domaine de Tara

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MI-FIGUE MI-RAISIN BLANC

LATE HARVEST WINE

***Alcohol**: 13°*

***Grapes**: Roussanne 100%*

***Production**: 8hl/ha*

Hand picked in the second half of November

***Colour**: deep amber with golden highlights*

***Bouquet**: complex and refined bouquet with scents of honey and hints of sun-dried apricots*

***Palate**: opulent and warm yet with a welcome freshness with hints of toasted hazelnuts and dried fruits (raisins, figs, prunes)*

***Dishes**: foie gras, pastries and fruit tarts; an excellent aperitif*

***Aging**: At a prime on release, will hold its tone for years*

***Recommended temperature**: 9/12°*

***Vinification**: dried grapes are crushed and the dense, murky musts are settled before fermenting for 1 month in French oak barrels. The wine of about 100g of residual sugar is then matured in stainless steel tank for about 6 months.*

SCEA DOMAINE DE TARA- LES ROSSIGNOLS-84220 ROUSSILLON
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