



Domaine de Tara

www.domainedetara.com
Facebook : Domaine de Tara

PRESTIGE WHITE
AOP VENTOUX
VINTAGE 2012

Grapes: *Roussanne 80%, White Grenache 20%*

Production: *30 hl/ha*

Hand picked *in September*

Alcohol: *14° 5*

Colour: *gold yellow with amber highlights*

Bouquet: *refined, delicate and complex aromas with scents of white fruits, lime, dried and preserved fruits, honey followed by hints of toasted brioche and hazelnut*

Palate: *superb finesse, structured and rich with hints of honey, lime, mint, pear and peach with a long, velvety finish*

Dishes: *richly flavoured dishes based on poultry or veal, ripe and goat cheese, foie gras, 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 cellared for a few months before release.*

