



Domaine de Tara

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**TERRE D'OCRES WHITE
AOP VENTOUX
VINTAGE 2017**

Grapes: White Grenache 70%, Clairette 30%

Production: 20 hl/ha

Hand picked in September

Alcohol: 13°

Colour: luminous pale straw yellow colour with brilliant highlights

Bouquet: very refined bouquet with aromas of white flowers, white fruits, seed fruits and dried fruits.

Palate: subtle and refreshing with a fine balance between fruit and acidity, lingering hints of lime tree with a discreet mineral touch at the finish.

Dishes: seafood, poultry/veal/fish dishes, soft fresh cheese, Asian cuisine. It also makes a fine aperitif

Aging: 3 to 5 years

Recommended temperature: 9°

Vinification: Grapes are immediately soft crushed in pneumatic press. After the musts have settled ("débourage"), the juice is set to ferment in a temperature-controlled vat at 15-16°. After a few months, the wine is bottled and cellared before release.

