



Domaine de Tara

www.domainedetara.com

ECLAT(s) de Tara Sparkling White Wine Brut



Grapes: Clairette 50%, White Grenache 50%

Production: 45 hl/ha

Hand picked

Alcohol: 12%

Colour: luminous pale straw yellow colour with golden highlights

Bouquet: white flowers, aromas of grapefruit, citrus fruit with a mineral touch

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

Dishes: fine aperitif, deserts, smoked salmon, fish in creamy sauce, Asian cuisine

Recommended temperature: 9°

Winemaking: traditional vinification process of the wine at a maximum of 14° - 16° degrees.