



**DOMAINE
DE TARA**
L'ESPRIT VENTOUX

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HAUTES PIERRES WHITE 2020 AOP VENTOUX

Guide Gilbert Et Gaillard 2022 Gold Medal 90/100



Grapes: Roussanne 60%, White Grenache 40%

Production: 35 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

Ageing: 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 before release.

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