



Domaine de Tara

www.domainedetara.com

HAUTES PIERRES RED 2018 AOP VENTOUX

Dussert Gerber 2023 Award of Excellence
Concours Mâcon 2022 Gold Medal
Gilbert et Gaillard 2022 Gold Medal 90/100



Grapes: Syrah 80%, Red Grenache 20%

Production: 30 hl/ha

Hand picked in the first three weeks of September

Alcohol: 14.5%

Colour: deep purple with ruby highlights

Bouquet: intense, rich extracts with scents reminiscent of red fruits and candied fruits followed by hints of spices, cocoa and roast.

Palate: full body with fruit flavours balanced elegantly by soft tannins and a long, smooth finish with lingering hints of red berries and fruits.

Dishes: roast and grilled meat, game birds, richly flavoured dishes, medium and aged cheese

Ageing: 8 to 10 years

Recommended temperature: 16°

Vinification: Grapes are stemmed and soft crushed. The musts are fermented in stainless steel tanks on the skins. Free-run juice and pressed juice are blended. Following malolactic fermentation, the wine is matured in French oak barrels (one quarter new) for one year then bottled and cellared before release

SCEA DOMAINE DE TARA- 2005 Route de Gordes - 84220 ROUSSILLON - France

Tel : 04 90 05 74 87 – Email : domainedetara@orange.fr

www.domainedetara.com / Facebook : Domaine de Tara / Instagram : vigneronlara