



Domaine de Tara

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**HAUTES PIERRES RED 2018**  
**AOP VENTOUX**

**MACON NATIONAL CHALLENGE 2022** Gold Medal  
**GUIDE GILBERT ET GAILLARD 2022** Gold Medal 90/100  
**GUIDE DUSSERT GERBER 20223** Award of Excellence



**Grapes:** Syrah 80%, Red Grenache 20%

**Production:** 35 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