



**DOMAINE  
DE TARA**  
L'ESPRIT VENTOUX

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***PRESTIGE WHITE 2020 AOP VENTOUX***



**Grapes:** Roussanne 80%, White Grenache 20%

**Production:** 35 hl/ha

**Hand picked** in September

**Alcohol:** 14.5%

**Colour:** gold yellow with amber highlights

**Bouquet:** refined, delicate, and complex aromas with scents of white fruits, green apple, almonds, dried and preserved fruits followed by hints of toasted brioche and hazelnut

**Palate:** superb finesse, generous, structured, and rich with a long aromatic and mineral finish. Exquisite wine

**Dishes:** richly flavoured dishes based on poultry or veal, ripe and goat cheese, foie gras, 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.