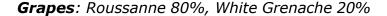


www.domainedetara.com

PRESTIGE WHITE 2020 AOP VENTOUX





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.

