



**DOMAINE
DE TARA**
L'ESPRIT VENTOUX

www.domainedetara.com

TERRE D'OCRES ROSÉ 2023
IGP VAUCLUSE



Grapes: Grenache noir 60%, Carignan 40%

Production: 60hl/ha

Hand picked in September

Alcohol: 12.5%

Colour: delicate rose-petal pink colour with orange highlights

Bouquet: expressive with expressive nose of red fruits and citrus

Palate: crisp, fine, lively and harmonious. Fresh, fruity persistence.

Dishes: seafood and salads, grilled meat, Asian cuisine. It also makes a fine aperitif

Ageing: At its best within 18 months from the harvest

Recommended temperature: 9°

Vinification: Grapes are immediately soft crushed in pneumatic press. After the musts have settled ("débourbage"), the juice is set to ferment in a temperature-controlled vat at 14-15°. The wine is bottled and cellared before release