



Domaine de Tara

[www.domainedetara.com](http://www.domainedetara.com)

**HAUTES PIERRES WHITE**  
**AOP VENTOUX**  
**VINTAGE 2010**

**Grapes:** Roussanne 55%, White Grenache 45%

**Production:** 30 hl/ha

**Hand picked** in the second half of September

**Alcohol:** 14, 5%

**Colour:** light gold yellow with amber highlights

**Bouquet:** refined and complex aromas with scents of white fruits, dried and preserved fruits, honey followed by hints of toasted brioche

**Palate:** superb finesse, full bodied and rich with hints of honey, pear and peach with a long, velvety finish

**Dishes:** richly flavoured dishes based on poultry or veal, ripe and goat cheese, foie gras, desserts, after-dinner sipping

**Aging:** 5 to 6 years

**Recognitions :** **Mâcon National Wine Challenge 2012 : Silver medal**  
**Guide Dussert et Gerber 2013**  
**Guide Gilbert et Gaillard 2013**

**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 for a few months before release.