



Domaine de Tara

www.domainedetara.com

**HAUTES PIERRES RED
AOP VENTOUX
VINTAGE 2009**

Grapes: Syrah 80%, Red Grenache 10%, Carignan 10%

Production: 30 hl/ha

Hand picked in the first three weeks of September

Alcohol: 14,5%

Colour: deep purple with ruby highlights on the rim

Bouquet: intense, rich extracts with scents reminiscent of black fruits (blackcurrant, cherry) followed by hints of spices, violet and star aniseed

Palate: full body with fruit flavours balanced elegantly by soft tannins and a long, smooth finish with lingering hints of red berries and spices

Dishes: roast and grilled meat, game birds, richly flavoured dishes, medium and aged cheese

Aging: 8 to 10 years

Recognitions: **Guide Gilbert et Gaillard 2013**
Guide Dussert et Gerbert 2013
Avignon Wine Challenge 2012 : Gold medal

Recommended temperature: 16°

Vinification: Grapes are stemmed and soft crushed. The musts are fermented in stainless steel tanks for 15/20 days on the skins. Free-run juice and pressed juice are maintained separately. Following malolactic fermentation, the wine is matured in French oak barrels (one quarter new) for one year then bottled and cellared for a few months before release