



Domaine de Tara

www.domainedetara.com

**MI FIGUE MI RAISIN WHITE
LATE HARVEST WINE**

CONCOURS VIGNERONS INDÉPENDANTS
2022 Gold Medal



Grapes: Roussanne 100%

Production: 8hl/ha

Hand picked in the second half of November

Alcohol: 13%

Colour: deep amber with golden highlights

Bouquet: complex and refined bouquet with scents of honey and hints of sun-dried apricots

Palate: opulent and warm yet with a welcome freshness with hints of toasted hazelnuts and dried fruits (raisins, figs, prunes)

Dishes: foie gras, pastries and fruit tarts; an excellent aperitif

Aging: At a prime on release, will hold its tone for years

Recommended temperature: 9/12°

Vinification: dried grapes are crushed, and the dense, murky musts are settled before fermenting for 1 month in French oak barrels. The wine of about 100g of residual sugar is then matured in stainless steel tank.

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