



Domaine de Tara

www.domainedetara.com

TERRE D'OCRES RED 2022 AOP VENTOUX

Gilbert et Gaillard 2022 Gold Medal

Guide Dussert Gerber 2023 Award of Excellence



Grapes: Red Grenache 65%, Carignan 30%, Syrah 5%

Production: 50 hl/ha

Hand-picked in the first three weeks of September

Alcohol: 13%

Colour: ruby garnet with rubis highlights

Bouquet: rich and fruity with scents reminiscent of red berries, blackberries, strawberries and morello cherries with hints of flowers.

Palate: fresh, subtle, rich, fruity, elegantly balanced by soft tannins with lingering hints of spices. Gourmet wine.

Dishes: roast and braised meats, savoury tarts, delicatessen, soft or fresh cheeses

Ageing: 4 to 5 years

Recommended temperature: 15°

Vinification: Grapes are stemmed and soft crushed and the musts ferment in stainless steel tanks on the skins. Free-run juice and pressed juice are blended. Following malolactic fermentation, the wine is matured for some months, then bottled and celled before release.