



Domaine de Tara

www.domainedetara.com

ORANGE WINE 2022 VIN DE FRANCE



Grapes : 100% Roussanne

Production: 30 hl/ha

Hand-picked harvest, vinification by maceration and ageing in oak barrels for one year

Alcohol: 13°5

Colour: beautiful amber colour

Bouquet: Notes of white flowers, acacia, honeyed bread and light woody and menthol notes.

Palate: Lively, with fine, silky tannins. Full-bodied, softening the tannic structure. Aromas of white peaches, good length, freshness and acidity.

Dishes: Aperitif, cheese or spicy dishes.

Ageing: 4 to 5 years.

Recommended temperature: 11 degrees.

Vinification: The grapes are destemmed and crushed. Juice and skins ferment and macerate in vats. Free-run juice and press juice are blended. The wine is aged in French oak barrels (renewed every four years) for one year and then bottled.