

Selections



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Domaine de Tara

Introducing the Wonderful Wines of Domaine de Tara

Frankly, Scarlett we do give a damn ... about the wonderful wines of Domaine de Tara. Lying at the foot of the picturesque ochre hillside village of Roussillon-en-Provence in the heart of the Lubéron Regional Natural Reserve, Domaine de Tara faces the rolling hills of the Vaucluse, Mont Ventoux and the precariously perched hilltop village of Gordes. It is truly spectacular countryside. Domaine de Tara's vineyards cover about 25 acres entirely within the Côtes du Ventoux AOC area.



The Côtes du Ventoux AOC area is located in the south-eastern section of the vast belt of Rhône Valley plantations that stretch from Vienne in the north to Avignon. The vineyards are some of the oldest in France. Recent archaeological finds trace winemaking back to around 30 BC. The climate is Mediterranean: dry in the summer and very sunny all year round. The Mistral, the prevailing (and often maddening) northerly wind, provides the vines with remarkable natural ventilation making it easier to farm organically or with minimal and gentle intervention. Eleven varieties of grapes are authorized for the blended wines of the Côtes du Ventoux AOC.



Jim at the gates of Tara

Patrick and Michèle Folléa had wine in their blood and longed to have their own little piece of paradise. Michèle's grandfather was a bouilleur de cru (barrel maker) and during his teens Patrick joined in the vendanges at several top-ranked Pommerol estates. In 2006 they found what they were looking for – Domaine de Tara.

Patrick and Michèle have other careers and three children to raise as well, so they needed someone to manage Domaine de Tara while they commuted from Milan (now from Paris) on the weekends. As luck would have it, Mathieu Griveaux, an oenologist spied the Folléa's 'help wanted' ad and promptly applied. By coincidence Mathieu's first job after graduation was at Tara. He fell in love with the property and its surroundings but moved on to Burgundy to broaden his wine making experience. But he wanted to settle back in Provence (who can blame him??).



Patrick, Michèle, Pascale and Mathieu Folléas and the Griveaux make a superb team. Together they are enhancing the fine wine making tradition at Domaine de Tara. Find out more about this fabulous estate at www.domainedetara.com.

Introducing the Very Serious Whites Wines of Domaine de Tara

Matthieu takes fastidious care of the vineyards and along with local helpers (could another Patrick Folléa be in their ranks?) harvests the grapes by hand. He allows nature to run its course as the grapes mature, adding a helping hand only when absolutely necessary. Yields from the veteran vines average a low 30 hectolitres per hectare.



Domaine de Tara offer two ranges of wines. The red, white and rosé **Cuvée Terre d'Ocre** are fresh, elegant, richly textured wines where the grapes are quickly pressed and the juice is fermented in temperature-controlled vats. They are perfect for immediate enjoyment. The red and white **Cuvée Hautes Pierres** are powerful, aromatic wines that receive up to a year in oak casks and can be cellared for several years.

We are featuring two delightful white wines from Domaine de Tara – the 2007 Terre d'Ocre and the 2006 Cuvée Hautes Pierres. Both wines are sold in **six bottle cases**. We have tasted several vintages of these wines on three separate visits to the estate and were captivated by them. If you love elegant, delicious, crisp white wines don't miss these ones.

2007 Domaine de Tara, Terre d'Ocres Blanc – (13.5% Alc. by Vol.)

\$18.00



I just loved this wine from the barrel. Made from an even blend of Grenache Blanc and Roussanne, this golden coloured wine has a lively aroma of peaches, bananas, pineapple and almonds. It is round and buttery with delightful acidity in the mouth. It will be bottled in March and no doubt will be drinking very well upon arrival and will continue to do so for at least two additional years. It will be a wonderful match for fish and other seafood or just sipping on a hot summer's day. This is a smashing wine for the price.

2006 Domaine de Tara, Hautes Pierres Blanc – (14.5% Alc. by Vol.)

\$24.00



This very big and serious white wine is made from 55% Roussanne and 45% Grenache Blanc. I advise that you decant it at least an hour before serving! It is a medium golden-yellow with an intense and elegant nose of coconut, apricots, honey, butterscotch, pineapple and ripe peaches. In the mouth it is full, balanced and extremely pleasing with a lingering aftertaste that contains a hint of grapefruit. Serve at about 11°C. It will go marvellously with sole meuniere, fresh trout amandine, richly flavoured poultry or veal dishes, foie gras and chevre cheese. As the 'Guide Dussert-Gerber des Vins de France' has said about other vintages of this wine, "Why resist?"

We will be taking your orders for these delicious white wines to the LCBO on **Thursday, April 3, 2007**. Please note that our prices include one dollar per bottle handling fee.

Keep the Evening of Thursday, April 24 Open if You Can



We will be hosting a wine tasting evening at Jake's Grill and Oyster Bar that evening. Jamie Myers, AKA the Big Oyster will be serving up his famous appetisers and Graham Nutter of Château Saint Jacques d'Albas will join in to present the latest vintages of his great Minervois wines. There will be other special wines as well from Arthur's Cellar! Details to follow soon.

O! France



Would you like to visit the source of many of Arthur's Cellar wines? Does a relaxing week living on a luxurious Provençal country estate appeal? Do markets in quaint villages, visits to our vineyards, lunches in restaurants perched on hillsides or cantilevered over streams, gourmet dinners with a local flair and so much more sound tempting? It is all happening this fall. Keep the week of September 13 to 20 open. Watch for an announcement soon!

Share a Case



Is a full case too much of a good thing? No problem. Just click beside the icon shown at the left as it appears on the "Wine Details" on our website and leave a note saying how many bottles you would like. For full details, see [Share a Case](#).

Soon to Emerge from Arthur's Cellar

Next will be some delightful Beaujolais from Domaine du Penlois followed by the terrific, value-priced Côtes-du-Rhône from Château Bosc la Croix, the stellar Gigondas from Domaine du Cayron, some amazing Côteaux du Languedoc from Mas de la Barben plus the return of many of your favourites.

Member Feedback

Your feedback is greatly appreciated. It helps us improve our club and better respond to your requirements. Many of your suggestions have been implemented and we are working on several others. Thank you and please keep the comments coming (jaswalker@arthursellers.com).

For the wine club to be successful, we need as many wine buying members as possible – please forward this newsletter to likely prospects and keep those referrals coming.

Thank you and cheers!

Hélène and Jim

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