



Domaine de Vénus

Le Péché - Maury blanc

Appellation : AOP Maury blanc

Cuvée : Le Péché

Colour : White

Vintage : 2015

Grapes : 50% macabeu, 50% white and grey grenache

Alcohol : 15,5%

Bottle size : 50cl

Winemaking : Overripped grapes handpicked, direct pressuring. The alcoholic fermentation starts in vat and then the wine is fortified with alcohol to stop the fermentation. Bottled in spring.

Tasting :

Appearance : Thick, golden, shiny and limpid.

Nose : Elegant flavours of hunny, almonds, with mineral touches.

Palate : Full bodied, silky, with notes of hunny, almonds, and mineral aromas. The sweetness is well integrated and never dominate the wine.

Serving : Between 8 and 12°C

Ageing : From 2016 to 2050

Food matches : Aperitif, Stilton, Oriental pastries, Apricot and almonds pie



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