



Domaine de Vénus

Tentations - Côtes du Roussillon

Appellation : AOP Côtes du Roussillon

Cuvée : Tentations

Colour : Red

Vintage : 2018

Grapes : 60% grenache, 30% syrah, 10% carignan

Alcohol : 15%

Bottle size : 75cl

Winemaking : Handpicked, fully destemmed, 3 weeks maceration with a short remontage every day. Fermentation in stainless steel tanks. Ageing for one year in stainless steel tanks and then ageing in bottle.

Tasting :

Appearance : Deep ruby, shiny.

Nose : Fine notes of black currants and pepper. Nice freshness.

Palate : Full bodied, fruity and fresh. Notes of riped fruit and spices.

Tannic structure rich and digest. Mineral touches, long finish.

Serving : Between 16 and 18°C

Ageing : From 2022 and 2030

Food matches : Grilled meats, Duck magret, Grilled beef rib, Strong cheeses



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Route des Mas

66460 Maury

06 42 20 52 03

commercial@domainedevenus.com