



Domaine de Vénus

Côtes du Roussillon villages 2006

Appellation : AOP Côtes du Roussillon villages

Cuvée : Côtes du Roussillon 2006

Colour : Red

Vintage : 2006

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

Alcohol : 15%

Bottle size : 75cl

Winemaking : Handpicked, fully destemmed, 3 weeks maceration with a brief remontage every day. Fermentation in stainless steel tanks. Ageing for one year in 228L oak barrels of one wine, and then ageing in bottle.

Tasting :

Appearance : Deep tawny, shiny.

Nose : Charming nose of black currant, schist and scrubland.

Palate : Full bodied, fresh, complex. Notes of spices, cocoa, scrubland.

The tanins are totally melted. The wine shows nice salty notes and a long finish.

Serving : Between 16 and 18°C

Ageing : From 2020 and 2025

Food matches : 7 hour lamb roast, Wild boar stew, Lamb shoulder with rosemary, Matured beef rib



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