



Domaine de Vénus

Les Démons de Vénus - Côtes du Roussillon villages

Appellation : AOP Côtes du Roussillon villages

Cuvée : Les Démons de Vénus

Colour : Red

Vintage : 2015

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

Alcohol : 15%

Bottle size : 75cl

Winemaking : Handpicked, fully destemmed, 3 weeks of maceration with one short remontage every day. Fermentation in stainless steel tank. Aged in oak barrels of one wine for a year, and then aged in bottle.

Tasting :

Appearance : Deep dark purple, shiny.

Nose : Beautiful nose of black fruits, black olive, fine oak, spices and cocoa.

Palate : Full bodied, fresh and complex. Notes of spices, tapenade, cocoa, salty touches. Rich tannic structure but very digest. Long finish and great potential of ageing.

Serving : Between 16 and 18°C. To decant before tasting

Ageing : From 2020 to 2035

Food matches : Meat stew, Grilled beef rib, Grilled duck magret with black pepper, 7 hour lamb roast



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