



Domaine de Vénus

L'Effrontée - Côtes du Roussillon

Appellation : AOP Côtes du Roussillon

Cuvée : L'Effrontée

Colour : White

Vintage :

Grapes : 50% macabeu, 40% white and grey grenache, 10% vermentino

Alcohol : 14%

Bottle size : 75cl

Winemaking : Handpicked, direct pressuring, debourbage. The fermentation starts in vat and ends in 400L barrels (barrels of one wine). Aged in barrels for one year.

Tasting :

Appearance : Golden, shiny and limpid.

Nose : Citrus skin, white flowers, mineral flavours, fine wooden touches.

Palate : Great intensity, generous, lively mouth with salty notes, zest, fine wood. Long finish and great balance.

Serving : Between 10 and 14°C

Ageing : From 2016 and 2024

Food matches : Aperitif, Shellfish, Fishes, Poultryes, Comté



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