



## Domaine de Vénus

### Côtes du Roussillon villages 2007

**Appellation :** AOP Côtes du Roussillon villages

**Cuvée :** Côtes du Roussillon 2006

**Colour :** Red

**Vintage :** 2007

**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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