



Domaine de Vénus

Côtes du Roussillon 2006

Appellation : AOP Côtes du Roussillon

Cuvée : Côtes du Roussillon

Colour : Red

Vintage : 2006

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

Alcohol : 14%

Bottle size : 75cl

Winemaking : Handpicked, fully destemmed, 3 weeks of maceration with a single remontage every day. Fermented and aged for a year in stainless steel tanks. Extra ageing in bottle.

Tasting :

Appearance : Deep garnet, shiny.

Nose : Fine nose of stone fruits, scrubland. Good freshness.

Palate : Full bodied with a great freshness. Notes of prune, spices, mineral touches. The wine is elegant and the tanins perfectly melted.

Serving : Between 16 and 18°C

Ageing : Ageing from 2020 and 2025

Food matches : Small game stew, Rabbit with prunes, pork cheek stew with Maury



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