



VIGNERONS
CATALANS



Photo Non Contractual

RED DOMUS

A.O.P. Côtes du Roussillon Villages
Red Wine

Soil:

This wine's vineyard is made up of old plots planted in Agly in the north of the Eastern Pyrenees. The vines are planted on hillsides of brown schist, with plenty of sun and wind exposure to encourage the grapes to grow.

Grape varieties:

70% Syrah, 30% Grenache Noir.

Production method:

The plots are carefully selected depending on their yield and health, and the ripeness is checked by tasting the grapes. The Syrah and Grenache are processed separately, both grapes being destemmed and crushed then macerated for a time that depends on the extraction levels.

Ageing:

50% aged in vats and 50% in barrels for 8 months.

Description:

Deep garnet red with purple tints. A complex bouquet of jammy dark fruits, sweet spices, scrubland and liquorice. The full and generous initial mouth-feel releases smooth tannins and a remarkable aromatic complexity. The exceptionally long finish reveals spiced and toasted notes.

Storing:

It can be served now but will age perfectly over 5 to 8 years in your cellar.

Serving suggestion:

This grand wine is a great companion for your most gastronomic meals: rabbit with prunes, Pyrenees rose veal with morels, roast lamb with a spice crust, duck breast with red berry sauce, rib of beef with pan-fried ceps.

It is also an ideal partner for a mature cheeseboard. Try it with a ripe Reblochon or a Vacherin.

Serving temperature: Serve between 16 and 18°C, ideally in a carafe.