

LANGUEDOC

CÔTES DE THONGUE: DOMAINE COSTE ROUSSE CR RED

Domaine Coste Rousse

TASTING NOTES

This spicy and full bodied wine with ripe fruit aromas is produced in Malagas near Beziers. Aged for one year in French oak barrels.

Try it with pork and lamb dishes in particular.

WITH FOOD

Lamb, Pork

VINTAGE 2021

REGION Languedoc

APPELLATION Côtes de Thongue

GRAPES Syrah, Grenache Noir

KEEPING Drink within 2 to 3 years of bottling.

VINIFICATION The grapes are picked manually. Wines produced from a natural fermentation, bottled in accordance with traditional method.

VITICULTURE Organic Wine

BOTTLE 75cl

VOLUME 14.0%



DOMAINE COSTE ROUSSE

The Domaine is situated in the village of Malagas near Beziers in Cotes de Thongue. The family Taix, with an array of 11 different grapes 4 for the whites and 7 for the reds produce a fascinating range of very well made wines. We have great belief in this totally dedicated family. Considering the array of options with so many grapes available, we think the future is bright.