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.