

Domaine des Creisses red 2022



Product price:

€156.00

Product features:

Area: LANGUEDOC

Winemaker: Philippe Chesnelong

Vintage: 2022

Appellation: IGP Pays d'Hérault

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Alcool: 14,5



Product short description:

A cuvée full of finesse, with silky tannins, made from old vines of 6 local grape varieties on gravel terraces that provide a lovely freshness. Still slightly influenced by oak aging in 2024.

Product description:

PRESENTATION OF DOMAINE LES CREISSES
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine des Creisses rouge 2022

Technical sheet written by the domaine:

Grape Varieties:

- 30% Syrah aged 13 to 27 years
- 30% Cabernet-Sauvignon aged 30 years
- 25% Grenache aged 21 to 39 years
- 5% Marselan Alicante aged 9 years
- 5% Mourvèdre aged 26 years
- 5% Carignan aged 62 years

Terroir: Villafranchian terraces, sandy and clay gravel soils for Grenache, Cinsault, and Carignan. Clay-limestone plateau for Syrah, Cabernet-Sauvignon, and Mourvèdre.

Management (sustainable protection): Short pruning: Grenache in goblet and Royat for balance in training and ripening. Grass cover every other row. Organic amendments.

Climate: On soils well replenished by winter rains (over 400 mm), a humid and mild spring triggered a rapid succession of the first vegetative stages. From mid-June, strong and uninterrupted heat put the vines to the test.

Fortunately, storms bringing 30 mm around August 15 followed by cooler nights allowed the vines to ripen their fruits in a milder climate, then benefit from new rain in mid-September before the harvest began on the 13th of that month and ended on October 10.

The wines have a smooth structure and very expressive fruit.

Yield: 50 hl/ha.

Phenolic Maturity: Optimum sought for the silkiness of the tannins and for the longevity of the wines.

Vinification: 20-day maceration of always destemmed grapes.

Aging: 15 to 18 months from December 2022 to May 2024.