

Le Clos des Fees "Les Sorcieres" red 2023



Product price:

€90.00

Product features:

Area: ROUSSILLON

Winemaker: Claudine et Hervé BIZEUL

Vintage: 2023

Appellation: Côtes du Roussillon Villages

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

The "petit" Clos des Fées to be enjoyed young, or to be aged in the cellar for 2 to 3 years.

Product description:

PRESENTATION OF CLOS DES FÉES
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine :

Grape variety : syrah 50%, grenache 30%, carignan 20%. Selection of old vines of Grenache and Carignan aged 40 to 80 years, young vines of Syrah (less than 25 years).

Terroirs : dominant clay-limestone terroirs.

Harvest : harvest date (manual) decided to achieve maximum fruit while respecting acid balances.

Vinification : pre-fermentation maceration at low temperature in 128 hl stainless steel tanks with daily

pump-overs. Maceration of 15 to 21 days with gentle extraction and temperature control. Total malolactic fermentation. Aging in tank, on fine lees, for 8 months, minimal SO2 during aging and at bottling.

A medium-bodied wine with deliberately controlled concentration for maximum drinkability: explosive fruit, delicate tannins, silky mouthfeel... delicious right from bottling, it can improve over two to three years.