

Le Clos des Fees "Les Sorcieres" red 2024



Product price:

€90.00

Product features:

Area: ROUSSILLON

Winemaker: Claudine et Hervé BIZEUL

Vintage: 2024

Appellation: Côtes du Roussillon Villages

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 91/100

Cépage dominant: syrah

Product short description:

91/100 RVF. The "little" 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

Comments on this

Le Clos des Fées "Les Sorcières" red 2024:

La Revue du Vin de France (Feb 2026): **91/100**. *The goddesses have leaned over its cradle. In Vingrau, the domaine of Hervé Bizeul has been ensuring, since its creation over twenty years ago, a range with a Catalan aesthetic that does not disappoint and has found a wide audience. Les Sorcières, the domaine's emblematic cuvée, introduces the vineyard of the Agly valley to a broader audience. By democratizing the region with its flavorful labels, Bizeul has worked for the future of the Midi. We love to*

get lost in the labels whose names invite dreams, but we especially love the languorous texture of Les Sorcières, a melting, energetic, and flavorful red, with intense and radiant fruit. Best opened casually.

Technical sheet written by the domaine:

Grape variety: 50% syrah, 30% grenache, 20% carignan. 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. Macerations 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.