

# Le Clos des Fees "Le Clos" red 2023



**Product price:**

**€294.00**

**Product features:**

Area: ROUSSILLON

Winemaker: Claudine et Hervé BIZEUL

Vintage: 2023

Appellation: Côtes du Roussillon Villages

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: GSM (grenache, syrah, mourvèdre)

**Product short description:**

This exceptional wine for aging deserves a few years in the cellar to fully benefit from all the complexity it is developing.

**Product description:**

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

**Clos des Fées "Le Clos" red 2023**

**Technical sheet written by the domaine:**

**Grape variety:** Parcels of old vines selected from clay-limestone slopes. Blend of Syrah, Mourvèdre, Grenache, and Carignan.

**Vines:** Intensive green work: bud thinning, shoot trimming, load regulation, leaf removal. Seeking perfect phenolic maturity, adapted to each grape variety and each terroir. Sorting at harvest and then after destemming. Storage and transport in refrigerated truck.

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**Vinification:** Vinification partly in new demi-muids of 5 hl, hot draining, malolactic fermentation, and aging in 100% new barrels. All operations of pumping over, racking, and barreling are done manually, without pumping. Aging on lees for 18 months. Unfiltered.

**Tasting:** A powerful, concentrated wine, rich in flavor, with an exceptional creamy texture, yet remains fresh and taut. Delicious in the year following bottling, if one enjoys young and powerful wines and takes care to decant it. Often closes up in year II. Gradually refines and slowly acquires its mature characteristics while retaining its fruit.

**Cellaring potential :** 8 to 15 years.