

Le Clos des Fees "Vieilles Vignes" red 2023



Product price:

€174.00

Product features:

Area: ROUSSILLON

Winemaker: Claudine et Hervé BIZEUL

Vintage: 2023

Appellation: Côtes du Roussillon Villages

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: grenache

Product short description:

Blend of old Grenaches, Carignans, and Syrahs aged 50 to 100 years: very low yields, maximum concentration... Explosive aromas and extreme finesse. Serious stuff!

Product description:

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

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Technical sheet written by domaine :

Grape variety : Blend of the oldest vines of the domaine (50 to 100 years): 50% Grenache and LLadoner Pelut, 35% Carignan, 15% Syrah.

Soils: Clay-limestone terroirs, mostly slopes, pH > 9.

Vines: Significant green work: green pruning, bud thinning, tilling, leaf removal. Harvesting of perfectly

ripe grapes. Sorting in the vineyard followed by destemming. Transport of grapes in refrigerated trucks.

Vinification: Short pre-fermentation maceration in small stainless steel tanks, at low temperature, with daily punching down and pumping over. Temperature control in the cap during the fermentation phase. Macerations of 20 to 25 days, reasoned, slow, and gentle extractions.

Aging: Aging for 12 months without racking in one-wine and two-wine barrels, complemented by a portion aged in traditional concrete tanks. Bottling after 2 months of refinement post-blending.

Tasting: Naturally concentrated wine, but without excess, very aromatic. The silkiness of the tannins allows for immediate pleasure, but the wine only shows its true potential after 3 years in bottles. **Ideal aging: 5 to 10 years.**