

copy of Domaine des Creisses "Les Creisses" red 2024



Product price:

€58.05

Product features:

Area: LANGUEDOC

Winemaker: Philippe Chesnelong

Vintage: 2024

Appellation: IGP Pays d'Hérault

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Alcool: 14



Product short description:

Les Creisses is a red wine from Languedoc, all elegance, with silky tannins, made from old vines of 6 local grape varieties on gravel terraces that provide it with beautiful freshness. Already good and still marked by oak barrel aging in February 2026, the date of its release from the domaine, it will refine over the next 5 years.

Product description:

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

Domaine des Creisses red 2024

Technical sheet written by the domaine:

Grape Varieties:

- 35% Syrah aged 5 to 44 years
- 30% Cabernet-Sauvignon aged 6 to 44 years
- 20% Grenache aged 28 to 89 years
- 5% Caladoc aged 27 years
- 5% Marselan / Alicante aged 9 years
- 5% Mourvèdre / Carignan aged 25 / 63 years

Terroir: Villafranchian terraces, sandy and clay gravel for Grenache and Carignan, and now the new plantings of Syrah and Cabernet-Sauvignon. Clay-limestone plateau for the 30-year-old Syrah and Cabernet-Sauvignon.

Management (sustainable protection): Short pruning for balance in trellising and ripening. Old Grenache and Carignan in goblet form. Royat for all other grape varieties. One row naturally grassed, the other sown with fava beans.

Climate: After a dry autumn, the regular rains of spring 2024 required very tight control against mildew. A dry and warm August, but without excess, was followed by a mild end of summer and a significant rain episode (80mm) on September 18. Then, the dry and cool north wind, day and night, led to slow and refined ripening (more northern Syrahs, Grenache, Caladoc, and Carignan with very expressive fruit).

Ultimately, a gentle vintage with fresh fruit.

Yield: 45 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: 13 to 19 months