

Domaine du clos des Fées "La Petite Sibérie" red 2024



Product price:

€195.00

Product features:

Area: ROUSSILLON

Winemaker: Claudine et Hervé BIZEUL

Vintage: 2024

Appellation: Côtes du Roussillon Villages

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: grenache

Product short description:

This exceptional wine for aging deserves a few years in the cellar to fully develop its complexity.

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

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Technical sheet written by the domaine:

Grape variety: Blend of Syrah (2%), Mourvèdre (2%), Grenache noir (96%).

Culture & Terroirs: Unique plot of old vines on the south-facing slope of a hill oriented east-west. Clay-limestone base, flow of schists with high iron content. The plot is crossed by a cold wind from the northwest for more than 200 days a year.

Vinifications: Manual harvest, stored and transported in refrigerated trucks. 20-day maceration with gentle extraction by punching down. Draining into new barrels (Saury). Aging on lees, without sulfur. Regular topping up with a Mourvèdre/Syrah blend.

Tasting and aging potential: Powerful nose, very complex, with a dominant vanilla note at first, evolves quickly with aeration and fascinates with its ability to present itself in new ways every 5 or 6 minutes. Dominant notes of black fruit, blackberry jam, blackcurrant, warm blueberry pie. Incredibly fine mouthfeel, supremely velvety tannins, exuberant and masculine wine at the same time. Incredible freshness for a wine so characteristic of the "south". Simply breathtaking length. A "rising" wine, it requires time to reveal all its facets. Will flourish for at least 15 years. Generally unforgettable...

We love it with...: With a long-rested, tender, and silky pigeon; a slice of thrush; with a fillet of deer or venison "grand veneur", a duck breast with tamarind. Dishes with "texture", sweet and sour, sweet-salty, spices but no spicy dishes. Perfect with a well-aged farm Saint-Nectaire and, more generally, with creamy washed-rind cheeses.