

DOMAINE LES CREISSES Les Brunes Pays D'Oc Rouge 2019

Provenance: Languedoc

Grape Variety:

60% Cabernet Sauvignon 20% Mourvèdre 20% Syrah

Red meat in sauce, or try spicy lamb chops, Spanish tortilla with chorizo

Temperature: 16°C

Serving:





Vineyard Cultivation:

Domaine des Creisses has made wine for more than 110 year in its Languedoc cellar, all beginning in the late 19th century. Philippe Chesnelong now runs the family vineyard and continues to focus on expressing the full potential of the terroir and revealing a great Mediterranean wine. His cousin, Louis Mitjavile, aids in the vinification process. Les Brunes originated from the brown earths of volcanic origin, with the Mourvèdre and Cabernet Sauvignon expressing all its strength. In the vineyard the vines are pruned exclusively on "old wood", and grassing is done by half with organic matter giving balance to the land.



Vinification:

Destemmed grapes undergo vatting with a long maceration of up to 25 days. Ageing in barrels of fine grain for 16 months.







Tasting Notes:

Les Brunes 2019 has wonderful depth of dark, sweet fruit flavours, with black cherry and blackcurrant dominating on the nose. Cedar and cinnamon flavours evolve on the palate, with intense concentration of black fruits balancing well with the rounded, juicy tannins.



Soil Type:

Clay- limestone on plateau, Sand and clay gravel on terraces



Method:

Sustainable

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