

DOMAINE LES CREISSES Les Creisses Pays D'Oc Rouge 2021

01

Provenance: Languedoc

Grape Variety: 50% Syrah, 40% Grenache 10% Cabernet-Sauvignon

02

Pairing: Red meat in sauce, lamb with prunes, charcuterie

04

Serving: Temperature: 16°C



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03

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. His cousin, Louis Mitjavile, aids in the vinification process. Les Creisses represents two terroirs; first an 11-hectare stony clay-limestone plateau with deep soil. Secondly, a terrace of 20 hectares of Villafranchian gravel, interspersed with woods.



Vinification:

Manual harvest. Fermentation was done in barrels and ageing followed for 12 months. Destemmed harvest. Gentle fermentations and vinifications, minimal intervention, gentle extractions. Aged on fine lees in barrels



Tasting Notes:

Exuberant fruit and an energetic and complex palate. Dark color with purplish reflections. Powerful and complex nose, open to a festival of very ripe black fruits (blackberry and blackcurrant), spices (liquorice and pepper), garrigue (rosemary), leather, cocoa and mint. Exceptional density on the palate, powerful and expressive, with round and fresh tannins. Very nice length finish.



Soil Type:

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



Method:

Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Grassl

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Trade Portal www.closcachet.com.au Instagram: @closcachet

