



"One of the top 2-3 estates in the Roussillon" The Wine Advocate
Clos des Fées (Organic)

Roussillon (Vingrau) www.closdesfees.com



Clos des Fées is relatively new in the wine world, beginning in 1998, when Herve and Claudine Bizeul settled in Vingrau on the high cool slopes of the northern edge of Roussillon. Herve recognised the quality potential of the cool high sites of these magnificent limestone based vineyards sitting well above the valley floors where most producers work in easier and more fertile soils. The vineyards of Vingrau and the stony higher slopes could not be more complex, different, or difficult, to work than those on the lower flat-land. Buying up old and often abandoned vineyards from these high slopes. Herve has gradually amassed dozens of tiny plots, of which most contain magnificent old *massale selection* goblet trained vines spread throughout these cooler slopes. With a big team of vineyard labourers, each works about 2 hectares of vines throughout the year doing fanatic work on canopy management and pruning producing tiny yields of perfectly ripe fruit which also retain excellent freshness and acidity.

Vinifying gently and using minimal SO₂ during the winemaking process the resulting wines show remarkable finesse and freshness behind perfectly ripe fruit that shows its origins from these fresh limestone based soils. Whilst focussing on the varieties that have always been the strength of this historic region, Herve has also managed to produce great results with white wine as well as introducing carefully selected root-stock from Merlot and Cabernet Franc as well as other varieties. The freshness and polish he achieves in these immaculate wines is testament not only to his wine-making skills but also his knowledge of the great wines of the world having previously worked as a sommelier in Paris and running his own restaurant. These are wines made with meticulous care by a clearly very talented winemaker. Most are snapped up by top sommeliers and restaurants in France, now thankfully a little goes to export as well.



2016 "Les Sorcières du Clos des Fées" blanc Cotes du Roussillon

Made from a blend of 40% Grenache blanc (planted 1945), 30% Vermentino 20% Roussanne + 10% Macabeu. Picked to retain freshness with balanced acidity and aged on lees to give depth and texture. Bright and citrusy with great freshness and aromatics.

2015 Grenache blanc vieilles vignes

A blend of Grenache blanc and Grenache Gris produced from the oldest vines on the estate (over 100 years old). Whole bunch pressed with Grenache blanc aged in stainless and Grenache Gris in barrel on lees for about 6 months. Remarkable freshness as well as depth and texture. *"the 2015 IGP Côtes Catalanes Grenache Blanc Vieilles Vignes is 90% Grenache Blanc and 10% Grenache Gris. It offers a rocking bouquet of crisp citrus rind, lime and mineral notes in a medium-bodied, clean, classy, impeccably balanced style that just begs to be drunk."* robertparker.com

2013 Grenache blanc vieilles vignes

"The 2013 Grenache Blanc Villages Vieilles is an old-vine blend of 90% Grenache Blanc and 10% Grenache Gris that was brought up all in stainless steel. It has classic Grenache Blanc green citrus, crisp apple, honeysuckle and crushed-rock nuances to go with a pure, clean, crisp style on the palate. It's beautifully put together and while I'd drink bottles over the coming couple of years, I suspect this will age gracefully." The Wine Advocate April 2015

2011 Le Clos des Fees blanc

Made from 100% Semillon from cuttings taken from Bordeaux and aged in 50% new oak for 12 months. Rich and complex with a very 'natural' feel.

2016 "Modeste" rouge Cotes du Roussillon

A blend of 60% Grenache and 20% Syrah and 20% Cinsault made in a fresh bright slurpable style with strawberry and rose garden aromatics and pale colour yet packed with flavour and freshness and finesse. So pretty and engaging with lovely depth and texture and could be slightly chilled for best effect.

2016 "Les Sorcières du Clos des Fées" rouge Cotes du Roussillon

A blend of 50% Syrah young vines and 30% Grenache and 20% Carignan both from 40-80 yo vines. Picked to retain balanced acidity and vinified gently to gain a very soft extraction and retain the freshness and perfume inherent in this medium bodied blend. Aged on fine lees in tank for about 8 months with no SO₂ additions and bottled with minimal SO₂ giving a wine designed for maximum drinkability with delicate tannins and silky texture behind the perfumed and explosive fruit.

Le Clos des Fées
HERVÉ BIZEUL

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2013 "Vieilles Vignes" Cotes du Roussillon villages rouge

45% Carignan, 45% Grenache and Lladoner Pelut and 10% Syrah being a blend of the oldest vines of the estate. Vinified with a slow and gentle extraction, aged without racking in cement and barrel (none new). Very perfumed and silky on the palate with real intensity and finesse. Very attractive young this will also age well for about 10 years but will be very hard to resist.!! *"Readers looking for a great intro into this estate, as well as a terrific value, should check out the 2013 Cotes du Roussillon Villages Vieilles Vignes. Made from a concrete tank aged blend of Grenache, Carignan and Syrah, this beauty offers lots of garrigue, cured meats, violets and licorice-laced dark fruits in a medium to full-bodied, seamless, balanced style. Similar in style to Clos des Fees release, only more forward and ready to go, it should drink nicely for another 7-8 years, and probably longer. 93"* The Wine Advocate April 2016

2013 "De battre mon coeur s'est arrêté" Cotes du Roussillon villages

100% Syrah grown on granite at height of 600 metres facing south, south-east. This vineyard is located further to the west of Vingrau, further up the valley where slopes are higher and cooler. Deep intense and dripping with fine granite terroir.

2012 "Un faune avec son fifre sous les oliviers sauvage" VDP

Majority Cabernet Franc with a little Merlot. The Cabernet Franc is planted on a steep north facing limestone slope and Merlot from Clos des Fees (the cuttings coming from a top Pomerol estate). Both varieties planted on poles and bush pruned giving a wine of great intensity.

2011 "Un faune avec son fifre sous les oliviers sauvage" VDP

"Bizeul's Cabernet Franc-based 2011 Un Faune avec son Fifre delivers elderberry preserves accented with brown spices, vanilla and Demararra sugar for a decidedly confectionary impression. Hints of carob and crushed stone serve for some contrast. 90" The Wine Advocate

2010 "Le Clos des Fées" Cotes du Roussillon villages

Made from a blend of 50% Syrah, 20% Grenache 20% Carignan and 10% Mourvedre. 18 months ageing and elevage resulting in a wine of immense depth requiring patience. Intense and lushly textured, this wine will give great pleasure young and shows just how great the Roussillon can be.

2010 "La Petite Siberie" Cotes du Roussillon villages

100% Grenache from very old bush vines planted in a cold windy slope on a clay limestone base with shale mica-schist and iron. Aged in new oak, only 2000 bottles made. This wine is remarkably dense and will need years to mature and evolve to show its best. Fabulous wine in the making. *"After having spent 14 months in new barrels, Bizeul's 2010 Cotes du Roussillon Villages La Petite Siberie delivers strong caramelized resin, vanilla and brown spices up-front, with cocoa powder and smoky black tea further accenting its sweetly ripe, thickly-rich, black raspberry and cherry confiture. That the palate here manages to display such sheer lushness and the finish persistent sap and polish is no doubt a tribute to this wine's sheer density and concentrated ripeness. 92"* The Wine Advocate January 2014