

# Les Clos Perdus

## L'Année rouge

2015

### Appellation.

AOC Languedoc

### Terroir.

Selected parcels from: Tautavel, Maury and Montner, Vallee de L'Agly. Fraisse-des-Corbières, Haute Corbière.

### Varieties.

Grenache 60%, Syrah 30%, Carignan 10%

### Viticulture.

All organically and biodynamically farmed without certification

### Vintage.

Early season vigour and sound flowering was followed by above average temperatures at the end of June, beginning of July, resulting in hydric stress. Significant rainfall at the beginning of August accelerated ripening, through to an earlier than average picking time

### Harvested.

04.09.15 - 20.09.15. Hand harvested to small cases with selection.

### Yield.

15–28 hl/ha

### Vinification.

Destemmed with 5% as whole bunch. 3-4 days maceration before spontaneous fermentation in stainless steel. 21 days on skin. Basket pressed

### Ageing.

In stainless steel on fine lees for 9 months. No fining, filtration. Bottled 23.06.16

### Production.

4632 bottles

### Figures.

Alcohol 14%,  
TA 3.46g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.55  
Total SO<sub>2</sub> 40 mg/L

### Tasting.

Wild berry, fennel and blood orange with hints of savoury complexity. Ripe and yet with lift. Clean and dry.

