

Les Clos Perdus

Cuvée 101

2012

Appellation.

Corbières

Terroir.

Corbière maritime. Heavy clay and limestone. 1-65m altitude

Varieties.

Carignan 50%, Grenache 35%,
Mourvèdre 15%

Viticulture.

Organically and biodynamically farmed since 2005, Ecocert certification since 2009

Vintage.

In the Corbière maritime, a variation of spring temperatures led to an initial uneven development, with hail reducing our yields of Carignan. Despite a hot July and August, a cool early September meant lengthier maturation of the area's late varieties, Carignan and Mourvedre. High humidity at harvest, meant careful selection with multiple passes was required to maintain high quality

Harvested.

10.09.12 – 17.09.12. Hand harvested to small cases with selection

Yield.

15–20 hl/ha

Vinification.

Destemmed with partial crush, 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 or filtration. Bottled 17.07.2013

Production.

4905 bottles

Figures.

Alcohol 14%,
TA 3.57g H₂SO₄/L,
pH 3.47

Tasting.

Intense and bright aromas of damson, cassis and fennel follow onto a taut sappy palate of dark fruit, dried fig and sage. Tension and ripe fruit character are in balance in this textured wine



Vin biologique. Certifié par Ecocert FR-BIO-01.
Agriculture France

