

Les Clos Perdus

Cuvée 121

2014

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.

A dry start to spring, yet with significant rainfall from mid April. Early vigour and maritime weather led to heighten disease pressure. Flowering was sound throughout, though low Mourvèdre yields overall. Fair mid-summer conditions, with a humid late July and early August. Picked without adverse conditions

Harvested.

05.09.14 – 16.09.14. Hand harvested to small cases with selection

Yield.

17-31hl/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 04.08.15

Production.

5750 bottles

Figures.

Alcohol 14%,
TA 3.53 H₂SO₄/L,
pH 3.46

Tasting.

Dark berry fruit with sweet balsamic aromatics. Typically fresh, yet with a richer palate and riper tannins than in previous vintages



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

