

Les Clos Perdus

Cuvée 131

2015

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. Demeter certification since 2014

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.

07.09.15 – 10.09.15. Hand harvested to small cases with selection

Yield.

28-39hl/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 26.05.16

Production.

4940 bottles

Figures.

Alcohol 14%,
TA 3.31 H₂SO₄/L,
pH 3.65
Total SO₂ 36 mg/L

Tasting.

Aromatically complex with mulberries, cedar and savoury notes, connecting to an underlying sinewy fruit character



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

