

Les Clos Perdus

L'Année rouge

2016

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.

Organic, with certification from Ecocert. Biodynamic, with certification from Demeter

Vintage.

A very dry winter was followed by early season rains and vigour. Although there was a fair flowering, hydric stress dominated the months of June, July, August, slowing maturity, increasing concentration and reducing crop volume

Harvested.

06.09.16 – 19.09.16. Hand harvested to small cases with selection.

Yield.

7–17 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 23.05.17

Production.

3480 bottles

Figures.

Alcohol 13.5%,
TA 3.85g H₂SO₄/L,
pH 3.43
Total SO₂ 36 mg/L

Tasting.

Bright red berry, blood orange, with a background of sweet baked spice. Lifted with energy and freshness



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

