

Les Clos Perdus

L'Extrême rouge

2012

Appellation.

Côtés de Catalanes

Terroir.

Schistose marls on steep north facing slopes. 2ha. Soil pH 4.9–5.4.

300–260m altitude.

Mas de las Fredas, Vallée de l'Agly

Varieties.

Llondoner Pelut, 75%, Syrah 25%

Vine age.

40 – 45 years old

Viticulture.

Organically and biodynamically farmed since 2004, Ecocert certification since 2008

Vintage.

An unsettled early growing season, with a poor flowering of Grenache. Above average temperatures and low rainfall in July and August. Cool and humid mid to late September.

Harvested.

29.08.12 – 23.09.12. Hand harvested to small cases with selection

Yield.

10–14 hl/ha

Vinification.

80 % destemmed with no crush, with 20% as whole bunch. 3 days maceration before spontaneous fermentation in 500L new French oak barrels. 21–44 days on skin. Basket pressed

Ageing.

In 500L barrel and stainless steel on fine lees for 20 months. No fining or filtration. Bottled 14.08.2014

Production.

1458 bottles. 150 magnums

Figures.

Alcohol 14.2%,
TA 3.97g H₂SO₄/L,
pH 3.49
SO₂ Total 39 mg/l



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

