

# Les Clos Perdus

## L'Extrême rouge

2013

### 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.

A cool, wet growing season, with a poor flowering for Grenache reducing yields. Hot and dry from mid-June to the end of July, before returning to below average temperatures in August and September. Cool conditions with high diurnal variation preceded a 2 weeks later than average harvest

### Harvested.

10.09.13 - 30.09.13. Hand harvested to small cases with selection

### Yield.

5–10 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 09.07.2015

### Production.

1170 bottles. 102 magnums

### Figures.

Alcohol 14%,  
TA 3.43g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.54  
SO<sub>2</sub> Total 29 mg/l

### Tasting.

Aromatically dense, with balsamic notes and yet herbal lift. Mineral sense, with persistent red fruit on the palate. Fine tannins with suitable tension



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