

Les Clos Perdus

Mire La Mer

2013

Appellation.

Corbières

Terroir.

Heavy clay and limestone. 1-65m altitude. Selection from 5 parcels between Peyriac-de-Mer and Bages. Corbière maritime

Varieties.

Mourvèdre 65%, Carignan 30%, Grenache 5%

Vine age.

Mourvèdre 33 years old, Carignan 111 years old, Grenache 40 years old

Viticulture.

Organically and biodynamically farmed since 2005, Ecocert certification since 2009

Vintage.

A cool wet growing season. Higher than average yields for Mourvèdre in the Corbière maritime. Hot and dry from mid-June to the end of July, before returning to below average temperatures in August and September, resulting in 2 weeks later than average harvest

Harvested.

16.09.13 – 24.09.13. Hand harvested to small cases with selection

Yield.

13–25hl/ha

Vinification.

Destemmed with partial crush, 3-4 days maceration, before spontaneous fermentation in 500L barrel in part and stainless steel. 21 days on skin. Basket pressed

Ageing.

In 500L barrel and stainless steel on fine lees for 20 months. No fining or filtration. Bottled 11.05.2015

Production.

3930 bottles. 150 magnums

Figures.

Alcohol 14%,
TA 3.81g H₂SO₄/L,
pH 3.38

Tasting.

Aromatically bright and yet dense, dark fruit, balsamic and sage. A concentrated palate of damson and savoury character through to fine tannins and tension



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