

Les Clos Perdus

Prioundo

2013

Appellation.

Corbières

Terroir.

Clay and limestone on a free draining stony plateau. 1.5ha. 135-150m altitude. Villeseque-des-Corbières, Haute Corbière

Varieties.

Grenache noir 80%, Cinsault 20%

Vine age.

31 years old

Viticulture.

Organically and biodynamically farmed since 2004, Ecocert certification since 2007

Vintage.

A cool wet growing season. Poor flowering for Grenache throughout and subsequent low yields. 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.

22.09.13 - 07.10.13. Hand harvested to small cases with selection

Yield.

13-25hl/ha

Vinification.

Destemmed with no crush, with 20% as whole bunch. 3 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. Bottled 14.08.14 with light filtration

Production.

4800 bottles

Figures.

Alcohol 14.5%,
TA 3.27g H₂SO₄/L,
pH 3.48

Tasting.

Light in weight and yet rich in the mid palate, reflecting the combination of a cool vintage and this wines typicity. Floral to the nose, followed by a red fruit drive of raspberry, cherry with a finish of earth, wet stone and bitter orange peel



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