

Les Clos Perdus

Priundo

2014

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.

32 years old

Viticulture.

Organically and biodynamically farmed since 2004, Ecocert certification since 2007

Vintage.

A dry start to spring, yet with significant rainfall from mid April. Early vigor and maritime weather led to heighten disease pressure. Flowering was sound throughout, with higher than average Grenache yields. Fair mid-summer conditions, with a humid late July and early August. Picked without adverse conditions.

Harvested.

15.09.14 – 23.09.14. Hand harvested to small cases with selection

Yield.

30 – 32 hl/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 09.07.15 with light filtration

Production.

4630 bottles, 100 magnums

Figures.

Alcohol 14.5%,
TA 3.15g H₂SO₄/L,
pH 3.55



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

