

Les Clos Perdus

Rosé

2016

Appellation.

Corbières

Terroir.

Heavy clay and limestone. 1–15m altitude. Selection from 3 parcels between Peyriac-de-Mer and Bages, Corbière maritime

Varieties.

95% Mourvèdre, 5% Grenache

Viticulture.

Organic, with certification from Ecocert. Biodynamic, with certification from Demeter

Vintage.

A very dry winter was followed by early season rains and vigour. Hydric stress dominated the months of June, July, August, slowing maturity, increasing concentration and reducing crop volume

Harvested.

07.09.16 – 09.09.16. Hand harvested to small cases with selection

Yield.

15-20 hl/ha

Vinification.

Basket pressed and cold settled, before spontaneous fermentation in 225L new French oak, and 225L 3–4 year old barrels

Ageing.

In 3rd and 4th year 225L with extended solids contact, blended to stainless steel. No malolactic fermentation. No fining, bottled 23.05.17, with light filtration

Production.

648 bottles

Figures.

Alcohol 13.5%,
TA 4.21 g H₂SO₄/L,
pH 3.25
Total SO₂ 42 mg/L



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

