

# Les Clos Perdus

## Cuvée 111

2013

### Appellation.

Corbières

### Terroir.

Corbière maritime. Heavy clay and limestone. 1-65m altitude

### Varieties.

Carignan 50%, Grenache 35%,  
Mourvèdre 15%

### 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.

12.09.13 – 21.09.13. Hand harvested  
to small cases with selection

### Yield.

17-25hl/ha

### Vinification.

Destemmed with partial crush,  
with 5% as whole bunch. 3-4 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 or filtration. Bottled  
27.08.14

### Production.

9560 bottles

### Figures.

Alcohol 14%,  
TA 3.79g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.38

### Tasting.

Intense aromatic profile of wild berry  
and fennel. A fresh, sappy palate, yet  
with ripe phenolics



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

