

Les Clos Perdus

Cuvée 141

2016

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. Demeter certification since 2014

Vintage.

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

Harvested.

12.09.16 – 18.09.16. Hand harvested to small cases with selection

Yield.

22-38hl/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 10.07.17

Production.

4961 bottles

Figures.

Alcohol 14.5%,
TA 3.98 H₂SO₄/L,
pH 3.49
Total SO₂ 25 mg/L

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

