

# Les Clos Perdus

## Cuvée 151

2017

### 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 mild and wet winter was followed by a warm spring, bringing early bud burst. A cold snap in early April brought a week of severe frost, causing damage to low lying vines. Good soil moisture during May encouraged early flowering. June and July were extremely hot and dry causing hydric stress and reducing cropping potential. Some early August rain rushed the low cropping vines to early maturity. The resulting fruit was high in acidity with great phenolic ripeness.

### Harvested.

01.09.17 – 10.09.17. 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 13.06.18

### Production.

6060 bottles

### Figures.

Alcohol 14%,  
TA 3.63 H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.41  
Total SO<sub>2</sub> 27 mg/L

### Tasting.

Alluring and expressive nose of black fruit, garrigue, tobacco and damp earth. Ripe yet elegant on the palate. Fresh brambles and black cherries combine seamlessly with fine tea like tannins and mouth watering acidity.



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