

Les Clos Perdus

Cuvée 161

2018

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

The 2018 growing season was highlighted by a wet and humid spring. This caused a strong outbreak of mildew primary infection. Vigorous early summer growth with high disease pressures made it necessary to increase treatment and canopy green work during the growing season. A hot July and August with drying Northerly winds contained disease pressures and brought the high cropping vines to early maturity.

Harvested.

01.09.18 – 10.09.18 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 18.07.19

Production

9300 bottles

Figures

Alcohol 14%,
TA 3.33 H₂SO₄/L,
pH 3.55
Total SO₂ 25 mg/L

Tasting

Bright damsons, sour cherries and earth on the nose
Soft tannin .
Light and vibrant, floral lift.
Nice complexity and length.



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

