

Les Clos Perdus

L'Année blanc

2013

Appellation.

Côtés de Catalanes

Terroir.

1 ha Macabeu, mica schist on south-west facing terraces. 180-200m altitude. Montner, Vallée de l'Agly. 0.7ha and 0.35ha Grenache gris, schistose marls on east to south-east slopes. 190-220m altitude. Maury, Vallée de l'Agly. 0.6 Muscat, schistose marls. 300m altitude. Mas de las Fredas, Vallée de l'Agly.

Varieties.

Macabeu 65%, Grenache gris 30%, Muscat 5%

Vine age.

Macabeu and Grenache gris 60-65 years old, Muscat 25 years old

Viticulture.

Organically and biodynamically farmed, without certification

Vintage.

A cool, wet growing season with poor flowering reducing yields for Grenache. Hot and dry from mid-June to the end of July, before returning to below average temperatures in August and September. Cool conditions with high diurnal variation preceded a 2 weeks later than average harvest

Harvested.

10.09.13 – 17.09.13. Hand harvested to small cases with selection

Yield.

12–20 hl/ha

Vinification.

Basket pressed and cold settled, before spontaneous fermentation in stainless steel

Ageing.

In stainless steel with extended solid contact. No malolactic fermentation. No fining, bottled 22.05.14 with filtration

Production.

3480 bottles

Figures.

Alcohol 13.5%,
TA 4.08g H₂SO₄/L,
pH 3.24

Tasting.

A nose of oyster shell, waxed rinds with notes of gunflint and quinine. The palate, with hints of greengage and lime, develops weight and riper fruit character with time, and is defined by a long, briney and phenolic finish

