

# Les Clos Perdus

## L'Année blanc

2014

### 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 60-70 years old, Muscat 26 years old

### Viticulture.

Organically and biodynamically farmed, without certification

### Vintage.

A dry start to spring, yet with significant rainfall from mid April. Flowering was sound throughout. Fair mid-summer conditions, with a humid late July and early August. Predominantly higher than average crop loads for Grenache and Macabeu led to balanced ripening

### Harvested.

05.09.14 – 11.09.14. 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 and barrel with extended solids contact. No malolactic fermentation. No fining, bottled 11.05.15 with light filtration

### Production.

3940 bottles

### Figures.

Alcohol 13.5%,  
TA 4.10g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.32

### Tasting.

A nose of mineral and sur-lie complexity with hints of oyster shell and citrus rind. The palate is of bitter chamomile and anise, filling out to mid-palate stonefruit richness, and yet retaining acid focus in the finish

