

# Les Clos Perdus

## L'Année rouge

2013

### Appellation.

Côtés de Catalanes

### Terroir.

Selected parcels, from Tautavel, Maury and Montner, Vallée de l'Agly

### Varieties.

Grenache 60%, Carignan 30%, Syrah 10%

### Viticulture.

All organically and biodynamically farmed, without certification

### Vintage.

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

### Harvested.

25.09.13 – 30.09.13. Hand harvested to small cases with selection

### Yield.

15–25 hl/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, filtration. Bottled 26.07.2014

### Production.

3790 bottles

### Figures.

Alcohol 14%,  
TA 3.88g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.38

### Tasting.

Aromas of redcurrant, baked apple, black pepper with savoury notes. A vibrant and ripe palate of crunchy red fruit, with a finish that is dry, clean and energetic

