

# Les Clos Perdus

## L'Extrême blanc

2013

### Appellation.

Côtés de Catalanes

### Terrior.

1ha schistose marls on steep north-east facing slopes. Soil pH 4.9 – 5.4. 314-260m altitude. Mas de las Fredas, Vallée de l'Agly

### Varieties.

Grenache gris 70%, Grenache blanc 25%, Grenache noir 5%

### Vine Age.

117 years old

### Viticulture.

Organically and biodynamically farmed since 2007, Ecocert certification since 2010

### Vintage.

A cool, wet growing season, with a poor flowering for Grenache reducing yields. 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.

09.09.13. Hand harvested to small cases with selection

### Yield.

8 hl/ha

### Vinification.

Basket pressed and cold settled, before spontaneous fermentation in 500L new French oak barrel

### Ageing.

In 500L new French oak barrel and stainless steel with extended solid contact. No malolactic fermentation. No fining, bottled 22.05.14 with filtration

### Production.

720 bottles

### Figures.

Alcohol 13.5%,  
TA 4.90g H<sub>2</sub>SO<sub>4</sub> /L,  
pH 3.12

### Tasting.

A deep golden hue, with aromas of orange rind, nut and anise. The tightly wound palate opens to characters of gingerbread and apricot, with a complex, long finish that is both saline and rich



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

