

# Les Clos Perdus

## L'Extrême blanc

2014

### 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.

118 years old

### Viticulture.

Organically and biodynamically farmed since 2007, Ecocert certification since 2010

### 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 led to balanced ripening

### Harvested.

04.09.2014. Hand harvested to small cases with selection

### Yield.

11 hl/ha

### Vinification.

Basket pressed and cold settled, before spontaneous fermentation in equal parts 2nd yr 500L barrel and stainless steel

### Ageing.

In equal parts 2nd yr 500L barrel and stainless steel, with extended solids contact. No fining, bottled 11.05.2015 with filtration.

### Production.

1140 bottles

### Figures.

Alcohol 13%,  
TA 3.41 g H<sub>2</sub>SO<sub>4</sub> /L,  
pH 3.49

### Tasting.

Restrained aromatics of citrus rind, with distilled botanical nuances. A delicate palate of bitter rind, pith and almond, gaining weight. Saline with phenolic persistence



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