

Les Clos Perdus

L'Année blanc

2016

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 27 years old

Viticulture.

Organic, with certification from Ecocert. Biodynamic, with certification from Demeter

Vintage.

A very dry winter was followed by early season rains and vigour. Although there was a fair flowering, hydric stress dominated the months of June, July, August, slowing maturity, increasing concentration and reducing crop volume

Harvested.

30.08.16 – 14.09.16. Hand harvested to small cases with selection

Yield.

11 – 18 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 fining, bottled 23.05.17 with light filtration

Production.

2196 bottles

Figures.

Alcohol 14%,
TA 4.45g H₂SO₄/L,
pH 3.14
Total SO₂ 45mg/L

Tasting.

Citrus and brine with subtle floral hints. Fresh saline nuances persist against a long structured finish



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

