

Les Clos Perdus

L'Année blanc

2017

Appellation.

IGP Côtes Catalanes

Terroir.

1ha 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 mild and wet winter was followed by a warm spring, bringing early bud burst. A cold snap in early April brought a week of severe frost, causing damage to low lying vines. Good soil moisture during May encouraged early flowering. June and July were extremely hot and dry causing hydric stress and reducing cropping potential. Some early August rain rushed the low cropping vines to early maturity. The resulting fruit was high in acidity with great phenolic ripeness.

Harvested.

26.08.17 – 05.09.17. 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 18.04.18 with light filtration

Production.

2730 bottles

Figures.

Alcohol 13.5%,
TA 4.19g H₂SO₄/L,
pH 3.17
Total SO₂ 49mg/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

