

Les Clos Perdus

L'Année blanc

2018

Appellation

Vin de France

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.

Vintage

The 2018 growing season was highlighted by a wet and humid spring. This caused a strong outbreak of mildew primary infection. Vigorous early summer growth with high disease pressures made it necessary to increase treatment and canopy green work during the growing season. A hot July and August with drying Northerly winds contained disease pressures and brought the high cropping vines to early maturity.

Yield

11 – 18 hl/ha

Harvested

01.09.18 – 21.9.18. Hand harvested to small cases with selection

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 06.05.19 without filtration.

Production

3500 bottles

Figures

Alcohol 13%
TA 4.19g H₂SO₄/L,
pH 3.35
Total SO₂ 47mg/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

