

Les Clos Perdus

L'Année blanc

2019

Appellation

Vin de France

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. Some Roussanne was purchased from Bio-dynamic domaine near the village of Lagrasse.

Varieties

Macabeu 55%, Grenache gris 25%, Roussanne 15%, Muscat 5%

Vine age

Macabeu and Grenache gris 60-70 years old, Muscat 27 years old Roussanne 15 years old

Viticulture

Organic, with certification from Ecocert.

Vintage

A very dry winter was followed by some rain in early spring. Although there was a fair flowering, hydric stress dominated the months of June and July and August. Heavy mid-September rain delayed vintage without causing any disease issues. Early picked fruit entered the cave, high in acids with some greenery The later picked, post rain fruit, had riper phenolics and was lower in acids.

Yield

11 – 25 hl/ha

Harvested

01.09.19 – 15.09.19. 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 27.04.19 with filtration.

Production

5500 bottles

Figures

Alcohol 13.5%
TA 3.34g H₂SO₄/L,
pH 3.34
Total SO₂ 22mg/L

Tasting

Delicate white flowers. Viscosity and depth, tightly contained by some green phenolics. Fresh saline nuances persist against a long structured finish.



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

