

Les Clos Perdus

L'Année blanc

2020

Appellation

IGP cotes des 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 55%, Grenache gris 35%, Muscat 10%

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

After the hydric stress of 2019, the beginning of the 2020 growing season was particularly wet, with huge mildew pressure, which did not end until late July. Wet and warm summer without many heat spikes followed by a very early harvest running from middle of August to the middle of September. Our most challenging year yet. There was a huge selection of fruit in the vineyard, discarding sometimes up to 30% of the fruit. Due to hunting restrictions due to covid 19, wild pigs ran wild and ate grapes

with abandon, in a few vineyards we lost everything. We were determined to rise to the challenge and with careful selection of the fruit and through paying meticulous attention to the ferments, we have managed to make small quantities of excellent wine.

Yield

11 hl/ha

Harvested

22.08.20 – 3.09.20. 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 04.05.21 with filtration.

Production

650 bottles

Figures

Alcohol 13.5%
TA 3.87g H₂SO₄/L,
pH 3.32
Total SO₂ 30mg/L



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

