

Les Clos Perdus

L'Anneé blanc

2021

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

Vintage

The 2021 growing season was preceded by a dry and mild winter. Most of France was affected by severe frosts in April, at Les Clos Perdus we lost between 15 and 25% of our potential crop. Lower than average rain in spring was followed by a dry summer, causing some hydric stress during June. A little rain in July and August helped move the vines towards maturity. Vintage started late August and continued to late September. Some heavy rain in the middle of September along with long periods of the humid sea wind

increased disease pressure.

Rigorous selection on vineyard during picking to insure only clean and healthy fruit entered the winery. Slow and long ferments due to low nitrogen content in the juice has produced some complex and intriguing wines.

Yield

11 – 20 hl/ha

Harvested

01.09.21 – 15.09.21 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 01.03.22 with filtration.

Production

3800 bottles

Figures

Alcohol 13%, TA 3.84g H₂SO₄/L, pH 3.31, Total SO₂ 18mg/L

Tasting

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

