

Les Clos Perdus

L'Année rouge

2017

Appellation.

IGP Côtes Catalanes

Terroir.

Selected parcels from: Tautavel, Maury and Montner, Vallee de L'Agly, Fraisse-des-Corbières, Haute Corbière.

Varieties.

Grenache 60%, Syrah 30%, Carignan 10%

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.

28.08.17 – 05.08.17. Hand harvested to small cases with selection.

Yield.

10–20 hl/ha

Vinification.

Destemmed with 5% as whole bunch. 3-4 days maceration before spontaneous fermentation in stainless steel. 21 days on skin. Basket pressed

Ageing.

In stainless steel on fine lees for 9 months. No fining, filtration. Bottled 18.04.18

Production.

3960 bottles

Figures.

Alcohol 14%,
TA 3.73g H₂SO₄/L,
pH 3.44
Total SO₂ 18 mg/L

Tasting.

Bright red berry, blood orange, with a background of sweet baked spice. Lifted with energy and freshness



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

