

Les Clos Perdus

L'Année rouge

2018

Appellation

AOC Languedoc

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.

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.

Harvested

03/09/18-22/09/18. 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 six months. No fining, filtration. Bottled 02.05.19

Production

3960 bottles

Figures

Alcohol 14%,
TA 3.73g H₂SO₄/L,
pH 3.51
Total SO₂ 16 mg/L

Tasting

Nice combination of autumnal forest floor and high mineral tension. Light and lively on palate, juicy fruit. Dry pencil shaving finish, tight tannins.



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

