

# Les Clos Perdus

## L'Année blanc

2015

### Appellation.

Vin de France

### 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 65%, Grenache gris 30%, Muscat 5%

### Vine age.

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

### Viticulture.

Organically and biodynamically farmed, without certification

### Vintage.

Early season vigour and sound flowering. Above average temperatures at the end of June, resulted in hydric stress, and scorch on south facing aspects. Significant rainfall at the beginning of August accelerated ripening through to an earlier than average picking date

### Harvested.

28.08.15 – 16.09.15. Hand harvested to small cases with selection

### Yield.

16 – 21 hl/ha

### Vinification.

Basket pressed and cold settled, before spontaneous fermentation in stainless steel

### Ageing.

In stainless steel and barrel with extended solids contact. Malolactic fermentation. No fining, bottled 07.04.16 with light filtration

### Production.

4120 bottles

### Figures.

Alcohol 13.5%,  
TA 3.75g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.48

### Tasting.

Citrus, bitter almond and floral nuance. A more relaxed mouthfeel than in 2014, yet retaining the freshness and saline character typical of this blend

