

Les Clos Perdus

L'Extrême blanc

2015

Appellation.

Côtés de Catalanes

Terrior.

1ha schistose marls on steep north-east facing slopes. Soil pH 4.9 – 5.4. 314-260m altitude. Mas de las Fredas, Vallée de l'Agly

Varieties.

Grenache gris 70%, Grenache blanc 25%, Grenache noir 5%

Vine age.

119 years old

Viticulture.

Organically and biodynamically farmed since 2006, Ecocert certification since 2008. Demeter certification since 2014.

Vintage.

Early season vigour and sound flowering was followed by above average temperatures at the end of June, beginning of July, resulting in hydric stress. Significant rainfall at the beginning of August accelerated ripening, through to an earlier than average picking.

Harvested.

27.08.15. Hand harvested to small cases with selection.

Yield.

8hl/ha

Vinification.

Basket pressed and cold settled, before spontaneous fermentation in equal parts 3rd year 500L barrel and new 225L barrel.

Ageing.

In equal parts 3rd yr 500L barrel and stainless steel, with extended solids contact. No fining, bottled 7.4.2016 with light filtration.

Production.

1140 bottles

Figures.

Alcohol 13%,
TA 4.21g H₂SO₄ /L,
pH 3.24
Total SO₂ 57 mg/L

Tasting.

Forward, with stonefruit, candied peel, preserved lemon and sweet pollen-like aromatics, leading to a palate with hints of walnut and saline nuance. Rich whilst showing tension.



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