

Les Clos Perdus

L'Extrême blanc

2016

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.

120 years old

Viticulture.

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

Vintage.

A very dry winter was followed by early season rains and vigour. Although there was a fair flowering, hydric stress dominated the months of June, July, August, slowing maturity, increasing concentration and reducing crop volume

Harvested.

31.08.16. Hand harvested to small cases with selection.

Yield.

8hl/ha

Vinification.

Basket pressed and cold settled, before spontaneous fermentation in equal parts 4rd year 500L barrel and new 225L barrel.

Ageing.

In equal parts 4rd yr 500L barrel and stainless steel, with extended solids contact. No fining, bottled 23.05.2017 with light filtration.

Production.

876 bottles

Figures.

Alcohol 13.5%,
TA 4.92g H₂SO₄ /L,
pH 3.05
Total SO₂ 46 mg/L

Tasting.

Mandarin, ginger and mineral characters. Greengage and citrus on the palate. Sufficient mid-palate weight brings balance to a high acid tension.



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