

# Les Clos Perdus

## L'Extrême blanc

2017

### 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 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.

23.08.18. 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 2<sup>nd</sup> year 225L barrel.

### Ageing.

In equal parts 4rd yr 500L barrel and stainless steel, with extended solids contact. No fining, bottled 18.04.18 with light filtration.

### Production.

876 bottles

### Figures.

Alcohol 13.5%,  
TA 4.89g H<sub>2</sub>SO<sub>4</sub> /L,  
pH 3.04  
Total SO<sub>2</sub> 49 mg/L

### Tasting.

Baked pastry and lifted white peaches. Classical palate balance of ginger spice, rich stone fruit, tight acidity and some green phenolics. Delicate, elegant and extremely complex.



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