

Les Clos Perdus

L'Extrême blanc

2019

Appellation

Côtes 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 some rain in early spring. Although there was a fair flowering, hydric stress dominated the months of June and July and August. Heavy mid-September rain delayed vintage without causing any disease issues. Early picked fruit entered the cave, high in acids with some greenery. The later picked, post rain fruit, had riper phenolics and was lower in acids.

Harvested

01.09.19. Hand harvested to small cases with selection.

Yield

8hl/ha

Vinification

Basket pressed and cold settled, before spontaneous fermentation in equal parts 5th year 500L barrel and 2nd year 225L barrique.

Ageing

In equal parts 4th wine, new barrique and stainless steel with extended solids contact. No fining, bottled 27.03.20 with light filtration.

Production

620 bottles

Figures

Alcohol 13.5%,
TA 4.24g H₂SO₄ /L,
pH 3.19
Total SO₂ 40 mg/L

Tasting

Grapefruit ginger and baked pastry. Beautifully integrated stone fruit and acids. Light and lifted on the palate, refreshing long finish with lingering green phenolics. Works well with some chilly spice.



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

