

Les Clos Perdus

L'Extrême blanc

2020

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.

After the hydric stress of 2019, the beginning of the 2020 growing season was particularly wet, a real challenge, with huge mildew pressure, which did not end until late July. Wet and warm followed by a very early harvest running from middle of August to the middle of September. Our most challenging year yet. There was a huge selection of fruit in the vineyard, discarding sometimes up to 30% of the fruit. Due to hunting restrictions due to covid 19, wild pigs ran wild and ate grapes with abandon, in a few vineyards we lost everything. With careful selection of the fruit and meticulous attention to the ferments, we have managed to make small quantities of excellent wine.

Harvested.

24.08.20. Hand harvested to small cases with selection.

Yield.

8hl/ha

Vinification.

Basket pressed and cold settled, before spontaneous fermentation in 3rd year 225L barrique.

Ageing

In 3rd year barrique and stainless steel with extended solids contact. No fining, bottled 04.005.21 with light filtration.

Production.

680 bottles

Figures.

Alcohol 13.2%,
TA 4.24g H₂SO₄ /L,
pH 3.24
Total SO₂ 39 mg/L



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

