

Les Clos Perdus

L'Extrême blanc

2021

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

Planted in 1898

Viticulture

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

Vintage

Lower than average rain in spring was followed by a dry summer, causing some hydric stress during June. A little rain in July and August helped move the vines towards maturity. Vintage started late August and continued to late September. Some heavy rain in the middle of September along with long periods of the humid sea wind increased disease pressure. Rigorous selection on vineyard during picking to insure only clean and healthy fruit entered the winery. Slow and long ferments due to low nitrogen content in the juice has produced some complex and intriguing wines.

Harvested.

27.08.21. Hand harvested to small cases with selection.

Yield.

8hl/ha

Vinification.

Basket pressed and cold settled, before spontaneous fermentation in 2nd year 225L barrique and 5th year 500L barrels

Ageing

In 3rd year barrique, 5th-year barrels and stainless steel with extended solidscontact. No fining, bottled 01.03.22 with light filtration.

Production

1150 bottles

Figures

Alcohol 13.2%,
TA 3.53g H₂SO₄ /L,
pH 3.36
Total SO₂ 22 mg/L

