

Les Clos Perdus

L'Extrême rouge

2014

Appellation.

Côtés de Catalanes

Terroir.

Schistose marls on steep north facing slopes. 2ha. Soil pH 4.9–5.4. 300–260m altitude. Mas de las Fredas, Vallée de l'Agly

Varieties.

Llondoner Pelut, 75%, Syrah 25%

Vine age.

40 – 45 years old

Viticulture.

Organically and biodynamically farmed since 2004, Ecocert certification since 2008

Vintage.

A dry start to spring, yet with significant rainfall from mid April. Early vigor and maritime weather led to heightened disease pressure. Flowering was sound throughout, with higher than average grenache yields. Fair mid-summer conditions, with a humid late August. Picked without adverse conditions.

Harvested.

01.09.14- 21.09.14. Hand harvested to small cases with selection

Yield.

5–10 hl/ha

Vinification.

80% destemmed with no crush, with 20% as whole bunch. 3 days maceration before spontaneous fermentation in 500L new French oak barrels. 21–44 days on skin. Basket pressed

Ageing.

In 500L barrel and stainless steel on fine lees for 20 months. No fining or filtration. Bottled 02.05.16

Production.

2580 bottles. 90 magnums

Figures.

Alcohol 14%,
TA 3.2g H₂SO₄/L,
pH 3.57
SO₂ Total 34 mg/l



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