

Les Clos Perdus

Mire La Mer

2014

Appellation.

Corbières

Terroir.

Heavy clay and limestone. 1-65m altitude. Selection from 5 parcels between Peyriac-de-Mer and Bages. Corbière maritime

Varieties.

Mourvèdre 65%, Carignan 30%, Grenache 5%

Vine age.

Mourvèdre 34 years old, Carignan 112 years old, Grenache 41 years old

Viticulture.

Organically and biodynamically farmed since 2005, Ecocert certification since 2009

Vintage.

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

Harvested.

06.09.14 - 13.09.14. Hand harvested to small cases with selection.

Yield.

12-22hl/ha

Vinification.

Destemmed with partial crush, 3-4 days maceration, before spontaneous fermentation in 500L barrel in part and stainless steel. 21 days on skin. Basket pressed

Ageing.

In 500L barrels and stainless steel on fine lees for 20 months. No fining or filtration. Bottled 02.05.2016

Production.

2837 bottles. 90 magnums.

Figures.

Alcohol 14.5%,
TA 3.5g H₂SO₄/L,
pH 3.61
Total SO₂ 48 mg/L

Tasting.

Aromatically and on the palate there is fruit richness and concentration, with hints of cassis, truffle, fine leather and anise. Texturally dense, but with freshness and length.



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