

Les Clos Perdus

Mire La Mer

2012

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 32 years old, Carignan 110 years old, Grenache 40 years old

Viticulture.

Organically and biodynamically farmed since 2005, Ecocert certification since 2009

Vintage.

In the Corbière maritime, a variation of spring temperatures led to an initial uneven development, with hail reducing our yields of Carignan. Despite a hot July and August, a cool early September meant lengthier maturation of the area's late varieties, Carignan and Mourvedre. High humidity at harvest, meant careful selection with multiple passes was required to maintain high quality

Harvested.

10.09.12 – 17.09.12. Hand harvested to small cases with selection

Yield.

12–15 hl/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 barrel and stainless steel on fine lees for 20 months. No fining or filtration. Bottled 22.05.2014

Production.

1500 bottles. 150 magnums

Figures.

Alcohol 14%,
TA 3.84g H₂SO₄/L,
pH 3.48

Tasting.

Intense dark fruit aromas are set against hints of resin, liquorice and fine leather. A structured palate of acid and extract, with hints of sherbet, dried fruit and cured savoury character



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

