

Les Clos Perdus

Mire La Mer

2015

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.

Early season vigour and sound flowering was followed by above average temperatures at the end of June, beginning of July, resulting in hydric stress. Significant rainfall at the beginning of August accelerated ripening, through to an earlier than average picking time.

Harvested.

01.09.14 – 15.09.14. Hand harvested to small cases with selection.

Yield.

15–25hl/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.

3561 bottles

Figures.

Alcohol 14%,
TA 3.35g H₂SO₄/L,
pH 3.73
Total SO₂ 55 mg/L

Tasting.

Aromatically complex with mulberries, cedar and savoury notes, truffle, fine leather and anise. Texturally dense, but with freshness and length.



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

