

Les Clos Perdus

Mire La Mer

2016

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 very dry winter was followed by early season rains. Although there was a fair flowering, hydric stress dominated the months of June and July and August, slowing maturity, increasing concentration and reducing crop volume.

Harvested

05.09.16 – 21.09.16. 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 13.06.18.

Production

1406 bottles

Figures

Alcohol 14.5%,
TA 3.40g H₂SO₄/L,
pH 3.50
Total SO₂ 50 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.
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