

Les Clos Perdus

Mire La Mer

2018

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

The 2018 growing season was highlighted by a wet and humid spring. This caused a strong outbreak of mildew primary infection. Vigorous early summer growth with high disease pressures made it necessary to increase treatment and canopy green work during the growing season. A hot July and August with drying Northerly winds contained disease pressures and brought the high cropping vines to early maturity.

Harvested

10.09.18 – 2.09.18. 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 29.07.20.

Production

2478 bottles

Figures

Alcohol 14%,
TA 3.42g H₂SO₄/L,
pH 3.51
Total SO₂ 27 mg/L

Tasting

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

