

Les Clos Perdus

Mire La Mer

2019

Appellation

Vin de France

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 2011. Demeter since 2014.

Vintage

A very dry winter was followed by some rain in early spring. Although there was a fair flowering, hydric stress dominated the months of June and July and August. Heavy mid-September rain delayed vintage without causing any disease issues. Early picked fruit entered the cave, higher in acids with some greenery. The later picked, post rain fruit, had riper phenolics and was lower in acids.

Harvested

03.09.19 – 22.09.19. 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 36 months. No fining or filtration. Bottled 14.02.23.

Production

2888 bottles

Figures

Alcohol 14.5%,
TA 3.85g H₂SO₄/L,
pH 3.47
Total SO₂ 28 mg/L

Tasting

Highly concentrated, sweet cherry, vanilla, black current with balsamic notes on the nose. Restrained integrated palate driven by tight acids and fine tannins. Delicate and long, earthy and spicy notes on the finish.

