

# Les Clos Perdus

## Prioundo

2012

### Appellation.

Corbières

### Terroir.

Clay and limestone on a free draining stony plateau. 1.5ha. 135-150m altitude.

Villeseque-des-Corbières, Haute Corbière

### Varieties.

Grenache noir 80%, Cinsault 20%

### Vine age.

30 years old.

### Viticulture.

Organically and biodynamically farmed since 2004, Ecocert certification since 2007

### Vintage.

In the Haute Corbière cool spring temperatures delayed early season development. Hail reduced yields of Cinsault, with a poor flowering reducing yields of Grenache. Despite a hot July and August, a cool September meant lengthier maturation, resulting in high phenolic maturity

### Harvested.

15.09.12-22.09.12. Hand harvested to small cases with selection

### Yield.

20 hl/ha

### Vinification.

Destemmed with no crush, with 20% as whole bunch. 3 days maceration before spontaneous fermentation in stainless steel. 21 days on skin. Basket pressed

### Ageing.

In stainless steel on fine lees for 9 months. No fining, filtration. Bottled 04.06.2013

### Production.

3060 bottles.

### Figures.

Alcohol 14.5%,  
TA 3.05g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.59

### Tasting.

A nose of bitter cherry, violet, garrigue herb and pine informs a full, vibrant and pure palate of red fruit, ripe phenolics and sweet spice. Transparent and approachable in youth, Prioundo wines age beautifully to show further elegance and complexity



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