

# Les Clos Perdus

## Priundo

2015

### 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.

33 years old

### Viticulture.

Organically and biodynamically farmed since 2004, Ecocert certification since 2007. Demeter since 2014.

### Vintage.

Early season vigor and sound flowering was followed by 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.

10.09.15 - 18.09.15. Hand harvested to small cases with selection

### Yield.

25 – 28 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. Bottled 26.07.16 with light filtration

### Production.

3850 bottles

### Figures.

Alcohol 14%,  
TA 3.79g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.60

### Tasting.

Light in weight and yet rich in the mid palate, reflecting the combination of a cool vintage and this wines typicity. Floral to the nose, followed by a red fruit drive of raspberry, cherry with a finish of earth, wet stone and bitter orange peel.



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

