

Les Clos Perdus

Priundo

2016

Appellation

AOP 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

34 years old

Viticulture

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

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

10.09.16 - 18.09.16. Hand harvested to small cases with selection

Yield

11 - 18 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 10.07.17 with light filtration

Production

1085 bottles

Figures

Alcohol 14.5%,
TA 3.69g H₂SO₄/L,
pH 3.60



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

