

Les Clos Perdus

Prioundo

2017

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 mild and wet winter was followed by a warm spring, bringing early bud burst. A cold snap in early April brought a week of severe frost, causing damage to low lying vines. Good soil moisture during May encouraged early flowering. June and July were extremely hot and dry causing hydric stress and reducing cropping potential. Some early August rain rushed the low cropping vines to early maturity. The resulting fruit was high in acidity with great phenolic ripeness.

Harvested

13.09.17 -25.09.16.17. Hand harvested to small cases with selection

Yield

15 - 25 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 or filtration. Bottled 13.06.18

Production

1060 bottles

Figures

Alcohol 14%
TA 3.85g H₂SO₄/L,
pH 3.39
Total SO₂ 20mg/L



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

