

# Les Clos Perdus

## Prioundo

2019

### 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 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, high in acids with some greenery. The later picked, post rain fruit, had riper phenolics and was lower in acids.

### Harvested

11.09.19 – 23.09.19. 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 or filtration. Bottled 04.05.21

### Production

2800 bottles

### Figures

Alcohol 14%,  
TA 3.82g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.55



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

