

# Les Clos Perdus

## Rosé

2013

### Appellation.

Corbières

### Terroir.

Heavy clay and limestone. 1–15m altitude. Selection from 3 parcels between Peyriac-de-Mer and Bages, Corbière maritime

### Varieties.

Mourvèdre 100%

### Viticulture.

All organically and biodynamically farmed, without certification

### Vintage.

A cool, wet growing season. Higher than average yields for Mourvèdre in the Corbière maritime. Hot and dry from mid-June to the end of July, before returning to below average temperatures in August and September, resulting in 2 weeks later than average harvest

### Harvested.

13.09.13 – 17.09.13. Hand harvested to small cases with selection

### Yield.

17–25 hl/ha

### Vinification.

Basket pressed and cold settled, before spontaneous fermentation in 225L new French oak, and 225L 3–4 year old barrels

### Ageing.

In 225L new French oak, 500L 4th year barrel and stainless steel with extended solid contact. No malolactic fermentation. No fining, bottled 22.05.14, with filtration

### Production.

1600 bottles

### Figures.

Alcohol 13%,  
TA 4.88g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.20

### Tasting.

A savoury, toasted nose of red fruit and sap gives way to a complex palate of strawberry, rhubarb and saline nuance

