

Les Clos Perdus

Rosé

2014

Appellation.

Corbières

Terroir.

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

Varieties.

95% Mourvèdre, 5% Grenache

Viticulture.

All organically and biodynamically farmed, without certification

Vintage.

A dry start to spring, yet with significant rainfall from mid April. Early vigor and maritime weather led to heighten disease pressure. Flowering was sound throughout, though low Mourvedre yields overall. Fair mid-summer conditions, with a humid late July and early August. Picked without adverse conditions

Harvested.

07.09.14 – 13.09.14. Hand harvested to small cases with selection

Yield.

15-20 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 2nd and 3rd year 225L, and 4th year 500L barrels with extended solids contact, blended to stainless steel. No malolactic fermentation. No fining, bottled 11.05.15, with light filtration

Production.

1750 bottles

Figures.

Alcohol 13.5%,
TA 3.64 g H₂SO₄/L,
pH 3.33

Tasting.

Rosewater, with hints of pine make way to sweet red fruits in a generous mouthfeel. Acid length and a bitter almond finish

