

Les Clos Perdus

Rosé

2017

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.

Organic, with certification from Ecocert. Biodynamic, with certification from Demeter

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.

24.08.17 – 02.09.17. Hand harvested to small cases with selection

Yield.

25 hl/ha

Vinification.

Basket pressed and cold settled, before spontaneous fermentation in 225L new French oak, and 225L 4–5 year old barrels

Ageing.

In 3rd and 4th year 225L with extended solids contact, blended to stainless steel. No malolactic fermentation. No fining, bottled 18.04.18, with light filtration

Production.

1600 bottles

Figures.

Alcohol 13%,
TA 3.78 g H₂SO₄/L,
pH 3.21
Total SO₂ 25 mg/L

Tasting.

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



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

