

Les Clos Perdus

Le Rosé

2019

Appellation

Vin de France

Terroir

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

Varieties

Mourvèdre/ Cinsault

Viticulture.

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

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

8.09.19 – 12.09.19. Hand harvested to small cases with selection

Yield

25 hl/ha

Vinification

Basket pressed and cold settled, before spontaneous fermentation in 500L a clay vessel.

Ageing

In clay with extended solids contact, blended to stainless steel for Malo-lactic fermentation. No fining, coarse filtration, bottled 27.03.20.

Production

600 bottles

Figures.

Alcohol 12,5%,
TA 3.13 g H₂SO₄/L,
pH 3.33
Total SO₂ 60 mg/L

Tasting

Clean linen and wild strawberries. Palate of crushed red fruit, light but viscose texture. Complex, elegant and long.



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

