

Les Clos Perdus

L'Extrême rouge

2011

Appellation.

Côtés de Catalanes

Terroir.

Schistose marls on steep north facing slopes. 2ha. Soil pH 4.9–5.4. 300–260m altitude. Mas de las Fredas, Vallée de l'Agly

Varieties.

Llondoner Pelut, 75%, Syrah 25%

Vine age.

40 – 45 years old

Viticulture.

Organically and biodynamically farmed since 2004, Ecocert certification since 2008

Vintage.

A mild winter preceded an early budburst, with a consistent early flowering. Higher than average rains mid-season, reduced vine stress. High temperatures with warm nights in late August, challenged quality for early varieties like the Syrah, but in contrast a cool September ensured high levels of acid and phenolic maturity for the later picked Pelut

Harvested.

01.09.12 – 20.09.11. Hand harvested to small cases with selection

Yield.

7–10 hl/ha

Vinification.

80 % destemmed with no crush, with 20% as whole bunch. 3 days maceration before spontaneous fermentation in 500L new French oak barrels. 21–44 days on skin. Basket pressed

Ageing.

In 500L barrel and stainless steel on fine lees for 20 months. No fining or filtration. Bottled 04.06.2013

Production.

1680 bottles. 60 magnums

Figures.

Alcohol 14%,
TA 3.50g H₂SO₄/L,
pH 3.58

Tasting.

Aromas of cassis and blood orange with complex notes of garrigue scrub and drying stone forward to a rich and complete palate of dark fruit, plum and baked spice. Youthful, structured and long



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