

Les Clos Perdus

L'année Rosé

2022

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 95%/ Macacabeu 5%

Viticulture.

Organic, with certification from Ecocert.

Vintage

An average level of rain fall after the 2021 harvest was followed by a warm winter with little rain. Extremely hot summer months drew comparisons with our first vintage, 2003.

Intermittent storms during June / July and August brought rain to some of the maritime vineyards.

All the vines were affected by varying levels of hydric stress.

Low disease pressure during the growing season , however some primary mildew infection was found in some of low lying vines .

The harvest was early with a large and heathy crop, very little selection required. Ferments were slow due to low levels of nitrogen in the juice.

Final wines are characterful, textural and vibrant.

Harvested

3.09.22 – 5.09.22. Hand harvested to small cases with selection

Yield.

25 hl/ha

Vinification

Basket pressed and cold settled, before spontaneous fermentation in barrique.

Ageing

In barrique with extended solids contact, blended to stainless steel for Malo-lactic fermentation. No fining, coarse filtration, bottled 15.02.23.

Production

1322 bottles

Figures.

Alcohol 12.5%,
TA 3.53 g H₂SO₄/L,
pH 3.31



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