

Les Clos Perdus

L'année Rosé

2023

Appellation

Vin de France

8.09.23 – 12.09.23. Hand harvested to small cases with selection.

Terroir

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

Yield.

25 hl/ha

Vinification

Basket pressed and cold settled, before spontaneous fermentation in 500L and 225 L old barrels.

Varieties

Mourvèdre

Ageing

In barrel with extended solids contact, blended to stainless steel for Malo-lactic fermentation. No fining or filtration bottled 05.03.24.

Viticulture.

Organic, with certification from Ecocert.

Vintage

A mild winter was followed by our third consecutive growing season with below average rainfall. Very little disease pressures allowed us to focus on treating the vineyards and vines with compost tea and algae based foliar sprays. A cooler summer than 2022, reduced the effects of hydric stress. Early August electrical storms rained on some of our inland vines while our maritime vines missed out. A small crop that quickly reached maturity. Very small berries with good acid retention. Higher nitrogen levels in fruit allowed the clean ferments by the indigenous yeasts. Final wines are concentrated and generous.

Production

1750 bottles

Figures.

Alcohol 13%,
TA 3.61 g H₂SO₄/L
pH 3.26
Total SO₂ 31 mg/L

Harvested

