

Les Clos Perdus

Cuvée 171

2019

Appellation

Corbières

Terroir

Corbière maritime. Heavy clay and limestone. 1-65m altitude

Varieties

Carignan 50%, Grenache 35%,
Mourvèdre 15%

Viticulture

Organically and biodynamically farmed since 2005, Ecocert certification since 2009. Demeter certification since 2014

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

26.08.18 – 10.09.18 Hand harvested to small cases with selection

Yield

15-28hl/ha

Vinification

Destemmed with partial crush, with 5% as whole bunch. 3-4 days maceration before spontaneous fermentation in stainless steel. 21 days on skin. Basket pressed

Ageing

In stainless steel on fine lees for 9 months. No fining or filtration. Bottled 04.05.21

Production

10500 bottles

Figures

Alcohol 14.5%,
TA 3.44 H₂SO₄/L,
pH 3.46
Total SO₂ 22 mg/L



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

