

Les Clos Perdus

Cuvée 181

2021

Appellation

Vin de France

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.

Vintage

Lower than average rain in spring was followed by a dry summer, causing some hydric stress during June. A little rain in July and August helped move the vines towards maturity. Vintage started late August and continued to late September. Some heavy rain in the middle of September along with long periods of the humid sea wind increased disease pressure. Rigorous selection on vineyard during picking to insure only clean and healthy fruit entered the winery. Slow and long ferments due to low nitrogen content in the juice has produced some complex and intriguing wines.

Harvested

28.08.21 – 15.09.21 Hand harvested to small cases with selection

Yield

18-30hl/ha

Vinification

Destemmed with partial crush, with 5% as whole bunch. 3-4 days maceration before spontaneous fermentation in stainless steel. 18 days on skin. Basket pressed

Ageing

In stainless steel on fine lees for 9 months. No fining or filtration. Bottled 09.02.21

Production

5064 bottles

Figures

Alcohol 14.5%,
TA 3.25 H₂SO₄/L,
pH 3.58
Total SO₂ 47 mg/L



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

