

Les Clos Perdus

Cuvée 191

2022

Appellation

Corbières

Terroir

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

Varieties

Carignan 45%, Grenache 45%,
Mourvèdre 10%

Viticulture

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

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

05.09.22 – 15.09.22 Hand harvested to small cases with selection

Yield

15-20hl/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, light filtration. Bottled 07.07.23

Production

10,980 bottles

Figures

Alcohol 14.5%,
TA 3.45 H₂SO₄/L
pH: 3.55
Total SO₂ 45 mg/L

Tasting

Bright damsons, sour cherries and earth on the nose. Soft tannin. Light and vibrant, floral lift. Nice complexity and length.

