

Les Clos Perdus

L'Année rouge

2019

Appellation.

Vin de France

Terroir

Selected parcels from: Tautavel, Maury and Montner, Vallee de L'Agly. Fraisse-des-Corbières, Haute Corbière.

Varieties

Grenache 50%, Syrah 40%, Carignan 10%

Viticulture

Organic, with certification from Ecocert.

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

29.08.19 – 7.09.19. Hand harvested to small cases with selection.

Yield

10–20 hl/ha

Vinification

Destemmed 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 six months. No fining, filtration. Bottled 04.05.21

Production

3960 bottles

Figures

Alcohol 14%,
TA 3.73g H₂SO₄/L,
pH 3.51
Total SO₂ 16 mg/L



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

