

# Les Clos Perdus

## L'Année blanc

2022

### Appellation

Vin de France

### Terroir

1ha Macabeu/Muscat mica schist on south- west facing terraces.

1ha Macabeu, Roussanne and Marsanne. Clay/ Lime stone soil

### Varieties

Macabeu 60%, Roussanne 15%, Marsanne 15%, Muscat 5%

### Vine age

Macabeu and Grenache gris 60 – 70 years old, Muscat 27 years old, roussanne marsanne years old

### Viticulture

Organic, with certification from Ecocert.

### 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.

### Yield

11 – 25 hl/ha

### Harvested

26.08.22 – 04.09.22 Hand harvested to small cases with selection

### Vinification

Basket pressed and cold settled, before spontaneous fermentation in stainless steel

### Ageing

In stainless steel and barrel with extended solids contact. No fining, bottled 15.02.23 with light filtration

### Production

3290 bottles

### Figures

Alcohol 12.5%, TA 3.41g H<sub>2</sub>SO<sub>4</sub>/L, pH 3.32

### Tasting

Citrus and brine with subtle floral hints. Fresh saline nuances persist against a long structured finish



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

