

# Les Clos Perdus

## L'Année blanc

2023

### Appellation

Vin de France

### Terroir

0.5ha Macabeu, mica schist on south- west facing terraces. 180-200m altitude. Montner, Vallée de l'Agly. 1 ha Macabeu, Grenache and Marsanne on Clay/lime stone, maritime Corbieres Vineyard

### Varieties

Macabeu 55%, Grenache 25%, Roussanne 10% Marsanne 5%

### Vine age

Macabeu and Grenache gris 60 – 70 years old, Roussanne and Marsanne 15 years old

### Viticulture

Organic, with certification from Ecocert.

### Vintage

A mild winter was followed by our third consecutive growing season with below average rainfall. Very little disease pressures allowed us to focus on treating the vineyards and vines with compost tea and algae based foliar sprays. A cooler summer reduced the effects of hydric stress. Early August electrical storms rained on some of our inland vineyards while our maritime vineyards missed out. A small crop that quickly reached maturity. Very small berries with good acid retention. Higher

nitrogen levels in fruit allowed the clean ferments by the indigenous yeasts. Final wines are concentrated and generous.

### Yield

11 – 25 hl/ha

### Harvested

15.08.23 – 02.09.23 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 or filtration bottled 05.03.23.

### Production

3900 bottles

### Figures

Alcohol 13%  
TA 3.5g H<sub>2</sub>SO<sub>4</sub>/L  
pH 3.36  
Total SO<sub>2</sub> 29mg/L

