

Les Clos Perdus

L'Extrême blanc

2022

Appellation

Côtés de Catalanes

Terrior

1ha schistose marls on steep north-east facing slopes. Soil pH 4.9 – 5.4. 314-260m altitude. Mas de las Fredas, Vallée de l'Agly

Varieties

Grenache gris 70%, Grenache blanc 25%, Grenache noir 5%

Vine age

120 years old

Viticulture

Organically and biodynamically farmed since 2006, Ecocert certification since 2011. Demeter certification since 2014.

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.

23.08.22. Hand harvested. to small cases with selection.

Yield.

6hl/ha

Vinification.

Basket pressed and cold settled, before spontaneous fermentation in 3rd year 225L barrique.

Ageing

In equal parts 3rd wine, barrique and stainless steel with extended solids contact. No fining, bottled 15.02.23 with light filtration.

Production

606 bottles

Figures

Alcohol 13.5%,
TA 3.87g H₂SO₄ /L,
pH 3.29
Total SO₂ 40 mg/L

Tasting

White peach, honey and cut grass. Beautifully integrated stone fruit and acids. Light and lifted on the palate, refreshing long and complex saline finish.

