

Les Clos Perdus

L'Extrême

Llum de Lluna

2022

Appellation

Côtés de Catalanes

Terroir

Schistose marls on steep north facing slopes. 2ha. Soil pH 4.9–5.4.

300–260m altitude.

Mas de las Fredas, Vallée de l'Agly

Varieties

Llondoner Pelut 75%

Syah 25%

Vine age

60 years old

Viticulture

Organically and biodynamically farmed since 2004, Ecocert certification since 2011 Demeter 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. The harvest was early with a large and heathy crop, very little selection required. Ferments was slow due to low levels of nitrogen in the juice.

Final wines are characterful, textural and vibrant.

Harvested

25.08.22 and 10.09.22 . Hand harvested to small cases with selection

Yield

9 hl/ha

Vinification

LlondonerPelut : 5 days of maceration in stainless steel , then basket pressed into 500L clay vessel (Gres) for fermentation and Malo lactic fermentation

Syrah: whole bunch maceration in stainless steel for 8 days before being Basket pressed into 3rd year barrique.

Ageing

Assemblage into stainless steel in January where it remained in contact with fine lees, bottling on the 15.02.23

Production

830 bottles

Figures

Alcohol 14%,

TA 3.44g H₂SO₄/L,

pH 3.51



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

