

Les Clos Perdus

L'Extrême rouge

2016

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

Llenderon Pelut, 80% Syrah 10% Carignan 10%

Vine age

40 – 45 years old

Viticulture

Organically and biodynamically farmed since 2004, Ecocert certification since 2008

Vintage

A very dry winter was followed by early season rains.

Although there was a fair flowering, hydric stress dominated the months of June and July and August, slowing maturity, increasing concentration and reducing crop volume.

Harvested

Hand harvested to small cases with selection 21.09.16

Yield

5–10 hl/ha

Vinification

70% destemmed with no crush, with 30% as whole bunch. 3 days maceration before spontaneous fermentation in 500L new French oak barrels. 21 days on skin. Basket pressed

Ageing

Stainless steel on fine lees for 20 months. No fining or filtration. Bottled 13.06.18

Production

1460 bottles

Figures

Alcohol 15%,
TA 3.59g H₂SO₄/L,
pH 3.43
SO₂ Total 15 mg/l



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

