

Les Clos Perdus

L'Extrême rouge

2017

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%, Syrah 25%

Vine age

40 – 45 years old

Viticulture

Organically and biodynamically farmed since 2004, Eco-cert and Demeter certification.

Vintage

A mild and wet winter was followed by a warm spring, bringing early bud burst. A cold snap in early April brought a week of severe frost, causing damage to low lying vines. Good soil moisture during May encouraged early flowering. June and July were extremely hot and dry causing hydric stress and reducing cropping potential. Some early August rain rushed the low cropping vines to early maturity. The resulting fruit was high in acidity with great phenolic ripeness

Harvested

03.09.17- 21.09.17. Hand harvested to small cases with selection

Yield

5–10 hl/ha

Vinification

80% destemmed with no crush, with 20% as whole bunch. 3 days maceration before spontaneous fermentation in 500L new French oak barrels. 21–44 days on skin. Basket pressed

Ageing

In 500L barrel and stainless steel on fine lees for 20 months. No fining or filtration. Bottled 29.04.19

Production

1526 bottles. 72 magnums

Figures

Alcohol 14,5%,
TA 3.40g H₂SO₄/L
pH 3.57
SO₂ Total 26 mg/l

