

# Les Clos Perdus

## Mire La Mer

2017

### Appellation

Corbières

### Terroir

Heavy clay and limestone. 1-65m altitude. Selection from 5 parcels between Peyriac-de-Mer and Bages. Corbière maritime

### Varieties

Mourvèdre 65%, Carignan 30%, Grenache 5%

### Vine age

Mourvèdre 34 years old, Carignan 112 years old, Grenache 41 years old

### Viticulture

Organically and biodynamically farmed since 2005, Ecocert certification since 2009

### 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 – 18.09.17. Hand harvested to small cases with selection.

### Yield

15–25hl/ha

### Vinification

Destemmed with partial crush, 3-4 days maceration, before spontaneous fermentation in 500L barrel in part and stainless steel. 21 days on skin. Basket pressed

### Ageing

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

### Production

2478 bottles

### Figures

Alcohol 14.5%,  
TA 3.75g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.59  
Total SO<sub>2</sub> 39 mg/L



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