

# Les Clos Perdus

## Mire La Mer

2020

### Appellation

AOP 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 planted 1983, Carignan 1903 et Grenache 1975

### Viticulture

Organically and biodynamically farmed since 2005, Eco-cert and Demeter certification.

### Vintage

Beginning of the 2020 growing season was particularly wet, a real challenge, with huge mildew pressure, which did not end until late July. Wet and warm followed by a very early After the hydric stress of 2019, the harvest running from middle of August to the middle of September. Our most challenging year yet. There was a huge selection of fruit in the vineyard, discarding sometimes up to 30% of the fruit. Due to hunting restrictions due to covid 19, wild pigs ran wild and ate grapes with abandon, in a few vineyards we lost everything. With careful selection of the fruit and meticulous attention to the ferments, we have managed to make small quantities of excellent wine.

### Harvested

12.09.20 – 24.09.20. 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 22.08.22.

### Production

1216 bottles

### Figures

Alcohol 14.5%  
TA 3.42 g H<sub>2</sub>SO<sub>4</sub>/L  
pH 3.51  
Total SO<sub>2</sub> 27 mg/L

### Tasting

Aromatically complex with mulberries, cedar, savoury notes, truffle, fine leather and anise. Texturally dense, but with freshness and length.

