

Les Clos Perdus

Prioundo

2020

Appellation

AOP Corbières

Terroir

Clay and limestone on a free draining stony plateau. 1.5ha. 135-150m altitude. Villeseque-des-Corbières, Haute Corbière

Varieties

Grenache noir 80%, Cinsault 20%

Vine age

40 years old

Viticulture

Organically and biodynamically farmed since 2004, Ecocert certification since 2007. Demeter since 2014.

Vintage

After the hydric stress of 2019, the beginning of the season was particularly wet, a real challenge, with huge mildew pressure, which did not end until late July. Wet and warm summer followed by a very early harvest running from middle of August to the middle of September. 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 through paying meticulous attention to the ferments, we have managed to make small quantities of excellent wines.

Harvested

05.09.20 - 19.09.20 Hand harvested to small cases with selection

Yield

15 – 25 hL/ha

Vinification

Destemmed with no crush, with 20% as whole bunch. 3 days maceration before spontaneous fermentation in stainless steel. 21 days on skin. Basket pressed.

Ageing

In stainless steel on fine lees for 9 months. No fining or filtration. Bottled 24.05.22.

Production

2616 bottles

Figures

Alcohol 14.5%,
TA 2.88g H₂SO₄/L,
pH 3.57
Total SO₂ 11mg/L



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

