

Les Clos Perdus

Prioundo

2021

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

The 2021 growing season was preceded by a dry and mild winter. Most of France was affected by severe frosts in April, at Les Clos Perdus we lost between 15 and 25% of our potential crop. Lower than average rain in spring was followed by a dry summer, causing some hydric stress during June. A little rain in July and August helped move the vines towards maturity. Vintage started late August and continued to late September. Some heavy rain in the middle of September along with long periods of the humid sea wind increased disease pressure. Rigorous selection on vineyard during picking to insure only clean and healthy fruit entered the winery. Slow

and long ferments due to low nitrogen content in the juice has produced some complex and intriguing wines.

Harvested

10.09.20 -23.09.20 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 14.02.23.

Production

1926 bottles

Figures

Alcohol 13,5%
TA 3.79g H₂SO₄/L
pH 3.60
Total SO₂ 20 mg/L

