

# Les Clos Perdus

## Le Rosé

2020

### Appellation

AOP Corbières

### Terroir

Heavy clay and limestone. 1–15m altitude. Selection from 3 parcels between Peyriac-de-Mer and Bages, Corbière maritime

### Varieties

Mourvèdre / Cinsault

### Viticulture.

Organic, with certification from Ecocert. Biodynamic, with certification from Demeter

### Vintage

After the hydric stress of 2019, the beginning of the 2020 growing season was particularly wet, with huge mildew pressure, which did not end until late July. Wet and warm summer without many heat spikes followed by a very early 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. We were determined to rise to the challenge and with careful selection of the fruit and through paying meticulous attention to the ferments, we have managed to make small quantities of excellent wine.

### Harvested

2.09.20 – 5.09.20. Hand harvested to small cases with selection

### Yield.

19 hl/ha

### Vinification

Basket pressed and cold settled, before spontaneous fermentation in 500L and 225 Barrel.

### Ageing

In barrel with extended solids contact, blended to stainless 3 weeks before bottling. No fining, coarse filtration, bottled 04.05.21.

### Production

850 bottles

### Figures.

Alcohol 14%,  
TA 3.45 g H<sub>2</sub>SO<sub>4</sub>/L,  
pH 3.42  
Total SO<sub>2</sub> 37 mg/L



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

