



Les Clos Perdu “Mire la Mer” Corbières

This Mourvèdre based red comes from 40+ year old vines which are planted in heavy clay soils within a short walk to the Mediterranean Ocean. Similar in style and substance to the formidable reds from Bandol, Mire La Mer is a fantastic partner to roasted leg of lamb or beef daube.

VARIETIES: Mourvèdre 70%, Carignan 25%, Grenache 5%

CLASSIFICATION: Corbières AOC

VINEYARDS: A selection from 5 parcels between Peyriac-de-Mer and Bages in the Corbières Maritime. Yields are 12–15 hl/ha

VINEYARD SOILS: Heavy clay and limestone soils. Ideal for Mourvèdre

FARMING: Certified organic since 2009

WINEMAKING: Hand Harvested. Destemmed with partial crush, 5% left as whole cluster. 3-4 days maceration before spontaneous fermentation via indigenous yeast in 500L barrel. 21 days skin contact.

AGING: In 500L barrel and stainless steel on fine lees for 20 months. No fining, no filtration

