



Les Clos Perdus "l'Année Rouge" Côtes Catalanes

Les Clos Perdus' presents a snapshot of l'Année or the growing season in the Côtes Catalanes. Notes of redcurrant, roasted herbs & cracked pepper provide character & freshness to this very balanced red from the Midi.

VARIETIES: Grenache 90%, Carignan + Mourvèdre remaining 10%

CLASSIFICATION: Côtes Catalanes IGP

VINEYARDS: Selected parcels from Tautavel, Maury & Montner in the Vallée de l'Agly. Yields 15-25 hl/ha

VINEYARD SOILS: Clay / limestone / gravel soils

FARMING: Certified organic since 2009

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

AGING: In stainless steel on fine lees for 9 months. No fining, no filtration.

