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## Les Clos Perdus “Cuvee 161”

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**Winery:** Les Clos Perdus

**Category:** Wine – Still – Red

**Grape Variety:** 50% Carignan, 35% Grenache, 15% Mourvèdre

**Region:** Corbières / Roussillon/ France

**Vineyard:** Estate

**Winery established:** 2003

**Feature:** Biodynamic, Demeter certification



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### Product Information

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**Soil:** Clay and limestone

**Vinification:** Grapes are hand-harvested into small crates, with selection and sorting occurring in the vineyard. While most of the red varieties are destemmed, they use whole bunches to bring added fruit dimension. In this way the retention of stems adds grip and freshness to the wine. Fermentations take place in small stainless-steel vats, open top and integral system barrels. The number of days of skin contact varies between 15 to 40 days. The style of wine determines how the must is worked. This can vary from regular pigeage to the point where infusion is preferred. Fermentation or elevage is without direct application of temperature control. The winery's thick stonewalls maintain low, ambient temperatures that move slowly with the changing seasons. Wines are held on solids and fine lees for extended periods, where they develop the complexities of textural, savory and mineral qualities. They don't fine but may use light filtration to brighten a wine or improve its stability.

**Tasting Note:** It is a complex and multi-layered wine with a scent of cherries, dark berries and plums. In addition, there is a fine herbal aroma and spiciness. In the mouth it is very juicy and round with a more robust tannin structure.

**Alc.:** 14%

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### Producer Information

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Les Clos Perdus started in 2003 with 1.5 hectares (3.7 acres) of vines in the Corbières Maritime. The Briton Hugo Stewart and the Australian Paul Old have rediscovered forgotten, almost lost vineyards in the Corbières area. This led to the naming "Les Clos Perdus". These are the smallest parcels in which old, gnarled vines grow, with very low yields.

They hoped that if we encouraged the roots of the vines to dig deep, and improved the diversity of life within the soil, they would begin to see in the wines an expression of terroir that would tell them how to proceed. In the following year they acquired more small parcels in the High Corbières hills and on the schistose slopes of the Agly Valley.

Gradually, the lunar like landscape where the vines had been growing slowly transformed into one of greater color and life. Each year has brought a return of more plants and insects while the structure of the soil has been greatly enriched, suggesting an increase in vitality is also happening below the soil. Over time the vines are starting to find a balance within the diversity of their new world.

Now in their 18th year they have 20 hectares (49.5 acres) of organic and bio-dynamic vines. They have established three unique terroirs, each represented by an individual wine: Mire La Mer from The Corbières Maritimes, Priundo from the High Corbières and L'Extrême from the Agly Valley in the Roussillon.

Over time the wines have become better balanced and, although less fruit driven, seem to carry a greater complexity and a stronger expression of their terroir. Organically and biodynamically farmed since 2006, Ecocert certification since 2008.

Demeter certification since 2014. Annual production: about 36,000-40,000 bottles.