
Les Clos Perdus “L’Extreme Blanc”

Winery: Les Clos Perdus

Category: Wine – Still – White

Grape Variety: 70% Grenache gris, 25% Grenache blanc, 5% Grenache noir

Region: Côte de Catalan / Roussillon/ France

Vineyard: 2.4 acres in Mas de las Fredas, Vallée de l’Agly

Winery established: 2003

Feature: Biodynamic, Demeter certification



Product Information

Soil: From 2.4 acres of dark schistose marls on steep north-east facing slopes, planted 1898.

Elevation: 260-314 meters (853 – 1030 feet)

Age of vines: 120 years old

Vinification: Grapes are hand-harvested into small crates, with selection and sorting occurring in the vineyard.

Basket pressed with a degree of juice oxidation, reducing primary fruit character whilst enhancing, complexity and stability for mid-term ageing. Cold settled before spontaneous fermentation in new 225L and old 500L French oak barrels. Elevation in stainless steel, with extended solid contact and autolytic impression preferred to lees stirring.

Malolactic fermentation. Aged in equal parts 4th year 500L barrel and stainless steel, with extended solids contact.

No fining, bottled the following April with light filtration. **YIELD:** 8 HL/Hectare.

Tasting Note: Baked pastry and lifted white peaches. Classical palate balance of ginger spice, rich stone fruit, tight acidity and some green phenolics. Delicate, elegant and extremely complex

Production: 876 bottles

Alc.: 13.5%

Producer Information

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.