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## Les Clos Perdus “Mire la Mar”

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**Winery:** Les Clos Perdus

**Category:** Wine – Still – Red

**Grape Variety:** 65% Mourvèdre, 30% Carignan, 5% Grenache

**Region:** Corbières / Roussillon/ France

**Vineyard:** 5 separate parcels near Peyriac-de-Mer and Bages

**Winery established:** 2003

**Feature:** Biodynamic, Demeter certification



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### Product Information

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**Soil:** Clay and limestone on a free draining stony plateau

**Elevation:** 1-65 meters (3.3-213 feet)

**Age of vines:** Mourvèdre 34 years old, Carignan 112 years old, Grenache 41 years old

**Vinification:** Grapes are hand-harvested into small crates, with selection and sorting occurring in the vineyard. Destemmed with partial crush, 3-4 days maceration, before spontaneous fermentation in 500L barrel in part and stainless steel. 21 days on skin. Basket pressed. In 500L barrels and stainless steel on fine lees for 20 months. No fining or filtration. Bottled in May the following year.

**Yield:** 15-25 HL/Hectare.

**Tasting Note:** Aromatically complex with mulberries, cedar and savory notes, truffle, fine leather and anise. Texturally dense, but with freshness and length.

**Production:** 3,561 bottles

**Alc.:** 14%

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### Producer Information

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In 2002, Australian Paul Old visited a friend in Languedoc-Roussillon and was captivated by the region’s ancient vines, diverse grape varieties, and unique landscapes. He felt that the full expression and potential of some of these forgotten almost lost vineyards in the region’s many terroirs were yet to be realized – and so in 2003, he started Les Clos Perdus with 1.5 hectares (3.7 acres) of vines in the Corbières Maritimes. Today, totaling 19 hectares (47 acres), the vineyards span 32 distinct parcels across three diverse regions of Languedoc-Roussillon, each with its unique terroir.

In the **Corbières Maritimes**, Paul cultivates seven hectares (17 acres) on highly alkaline soils of heavy clay and limestone. These parcels of Mourvèdre, alongside Carignan planted in 1905, form the core of *Mire La Mer* and border shallow, salt-rich étangs between the villages of Peyriac-de-Mer and Bages.

In the **Hautes Corbières**, near the village of Villesèque-des-Corbières, a 1.5-hectare (3.7 acres) walled hilltop plateau is home of *Prioundo*. Cinsault and Grenache Noir are planted on stony, free-draining clay and limestone soil. With careful yield restriction and minimal disease incidence, he achieves high ripeness levels, capturing a terroir that reflects balance, purity, and elegance.

In the **Vallée de l’Aglé**, Roussillon, he cultivates 10 hectares (25 acres). At *Mas de las Fredas*, a 2-hectare parcel of Lledoner Pelut and Syrah clings to a steep, north-facing slope of high-acid schistose marls—this is where *L’Extrême Rouge* comes from. On the same hillside, Grenache Gris, planted in 1895 on a north-east facing slope, produces *L’Extrême Blanc*. These low-yielding vines, nurtured on slow-ripening aspects, offer wines of intensity and acid retention. Other scattered parcels of Grenache Noir and Gris, Carignan, Macabeu, and Muscat, planted on various soils and subsoils, contribute to his *L’Année* blends, offering opportunities for experimentation and development in this promising region.

Paul’s Biodynamic farming methods go beyond organic practices, treating the vineyard as a self-sustaining ecosystem. He relies on natural composts, lunar cycles, and biodiversity to enhance soil health and vine resilience. By eliminating synthetic chemicals and fostering harmony with nature, biodynamic farming produces expressive, terroir-driven wines while preserving the environment for future generations.