



Les Clos Perdus “L’Année blanc”

Winery: Les Clos Perdus

Category: Wine – Still – White

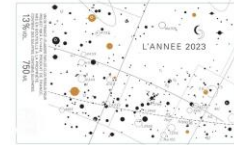
Grape Variety: 55% Macabeu, 25% Grenache Gris, 10% Roussanne, 5% Marsanne

Region: Corbières / Roussillon/ France

Vineyard: Montner, Vallée de l’Agly and maritime Corbière Vineyard

Winery established: 2003

Feature: Biodynamic, Demeter certification



Product Information

Soil: 0.5ha (1.24 acres) Macabeu, mica schist on south- west facing terraces in Montner, Vallée de l’Agly. 1 ha (2.47 acres)

Macabeu, Grenache and Marsanne on clay/limestone in maritime Corbière Vineyard

Elevation: 50 – 200 meters (164 -656 feet)

Age of vines: Macabeu and Grenache Gris 60 – 70 years old, Roussanne and Marsanne 15 years old

Vinification: Harvest between August 15 and September 2. Grapes are hand-harvested into small crates, with selection and sorting occurring in the vineyard. Basket pressed and cold settled, before spontaneous fermentation in stainless steel. Ageing in stainless steel and barrel with extended solids contact. No fining or filtration bottled in May of the following year.

Yield: 11-25 HL/Hectare.

Tasting Note: As indicated by name, the ‘L’Année’ wines describe characteristics of the year in which they were produced, rather than a specific terroir. Varying levels of skin contact and harvest times mean that differing lots are basket pressed and cold settled as batches, but ultimately fermented together, with indigenous yeast.

Full-bodied and elegant, smooth with uplifting acidity. Aromas of yellow plums, lemon, pomelo juice, peach and white flowers.

Production: 3,900 bottles

Alc.: 13%

Producer Information

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’Agly**, 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.