
Les Clos Perdus “Cuvee 191” 2022

Winery: Les Clos Perdus
Category: Wine – Still – Red
Grape Variety: 45% Carignan, 45% Grenache, 10% Mourvèdre
Region: Corbières / Roussillon/ France
Vineyard: plot in Corbière maritime
Winery established: 2003
Feature: Biodynamic, Demeter certification



Product Information

Soil: heavy clay and limestone

Elevation: up to 65 meter (213 feet)

Vinification: Harvest time: September 5-15, 2022. Grapes are hand-harvested into small crates, with selection and sorting occurring in the vineyard. Destemmed with partial crush, with 5% whole bunch to bring added fruit dimension. 3-4 days maceration before spontaneous fermentation in stainless steel with 18 days of skin contact. Fermentation takes place in small stainless-steel vats. Fermentation or elevage is without direct application of temperature control. The winery's thick stone walls maintain low, ambient temperatures that move slowly with the changing seasons. Wines are held on solids and fine lees for 9 months where they develop complexities of textural, savory and mineral qualities. No fining, light filtration.

Yield: 18 - 30 hl/ha

Tasting Note: It is a multi-layered wine with aromas of sour cherries, dark berries and damsons on the nose. In addition, there is a fine herbal aroma and spiciness. On the palate the wine has soft tannins, is vibrant and shows a floral lift. Good complexity and a medium finish.

Alc.: 14.0%

TA: 3.45 g/L

Total SO2: 45 mg/L

Production: 10,980 bottles

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.