



2013

Les Clos Perdus

CUVÉE 111

Corbières

*Appellation d'Origine Protégée*

Peyriac de Mer 11440 France

[www.lesclosperdus.com](http://www.lesclosperdus.com)

Alc. by Vol 14%

750 ml

Carignan 50% Grenache 35% Mourvedre 15%

### Les Clos Perdus "Cuveé 111" Corbières

Gutsy and substantial aptly describe Les Clos Perdus' Carignan based red from Corbières. Crushed red fruits matched with a delicate nuance of hibiscus and sanguine like minerality make it a perfect match for braised meats, stews and hearty vegetarian fare.

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VARIETIES: Carignan 50%, Mourvedre 15%, Grenache 35%

CLASSIFICATION: Corbières

VINEYARDS: Corbières Maritime. Heavy clay and limestone soils. Yields are 15–20 hl/ha.

VINEYARD SOILS: Slate, quartz, and anthracite

FARMING: Certified organic since 2009

WINEMAKING: Hand Harvested. Destemmed with partial crush, 5% left as whole cluster. 3-4 days maceration before spontaneous fermentation via indigenous yeast in stainless steel. 21 days skin contact.

AGING: In stainless steel on fine lees for 9 months. No fining, no filtration.

