



Les Clos Perdus "l'Anné Blanc" Côtes Catalanes

Les Clos Perdus' presents a snapshot of l'Année or the growing season in this bright and complex blanc. Quince, lilac, and citrus notes are complemented by just a hint of beeswax and crushed shell minerality on the finish.

VARIETIES: Macabeu 65%, Grenache Gris 30%, Muscat 5%

CLASSIFICATION: Côtes Catalanes IGP

VINEYARDS: Macabeu - southwest facing terraces at 180-200m in Montner. Grenache gris - east to south-east slopes at 190-220m in Maury. Muscat - at 300m in Mas de las Fredas.

VINEYARD SOILS: Mica-schist / Schistose marls

VINE AGE: Macabeu + Grenache Gris 60-65 years / Muscat 25 years

FARMING: Certified organic since 2009

WINEMAKING: Hand harvested. 6 days skin contact. Indigenous yeast fermentation in stainless steel.

AGING: Stainless steel & neutral barrel with lees contact. No malolactic fermentation. Light filtration.

