



❖ SOIL :

Clay-limestone soil

❖ GRAPE VARIETIES :

55% Niellucciu + 45% Syrah

❖ VINEYARD MANAGEMENT :

Cordon pruning, 4,000 vines/ha, removal of unwanted vine shoots, leaf and cluster thinning. Ploughing, sustainable agricultural practices. In conversion to organic farming

❖ HARVEST :

By hand

❖ VINIFICATION :

Separate vinification of the wines made from the Syrah and the Niellucciu. Traditional vatting with controlled extraction. Fermentation started using selected yeasts. Temperature-controlled alcoholic fermentation. Devatting. Separate malolactic fermentation of the two wines.

❖ AGEING :

50% aged in barrels (1/3 of which are new) and the other half aged in concrete tank. Blending at the end of the ageing period. Fining if needed, and filtration before bottling.

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour: Very bright ruby red

Nose: Full, intense and complex. The Syrah brings violet and blackberry aromas to the bouquet while the Niellucciu adds notes of plums, kirsch and maquis scrubland.

Palate: A distinguished and elegant wine, which expresses the character of its terroir and grape varieties, yet remains soft. The wine is dense on the mid-palate with ripe, velvety tannins. You bite into ripe fruit and sweet spices. This wine shows exceptional complexity: raspberries, blackcurrants, blackberries, plums, black olives, liquorice, grey pepper, etc.



“ Food pairings :

Serving temperature: 15-17°C

This very elegant red wine will be the ideal companion with meat (grilled or in a sauce), Basque-style chicken or some of the famous Corsican specialties such as Stufattu (meat marinated in red wine and herbs), a leg of lamb with maquis herbs or charcuterie.

