



❖ SOIL :

Granite and red clay soil

❖ GRAPE VARIETIES :

55% Niellucciu + 45% Syrah

❖ VINEYARD MANAGEMENT :

Cordon pruning, 4,000 vines/ha, Ploughing, sustainable agricultural practices. Organic Farming

❖ HARVEST :

By machine at night

❖ 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:

Blending and ageing in concrete tank.
Fining, if needed, and filtration before bottling.

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour : Garnet red

Nose: Lovely complexity with fruity, spicy notes. Intense expression of very ripe red and black fruit (strawberries, cherries, plums), as well as liquorice and noble spices (vanilla and cloves). It's like taking a walk through the Corsican maquis scrubland!

Palate: Full of flavour from the instant it hits the palate and showing very silky, polished and mellow tannins. A particularly delicious-tasting wine, with long-lingering notes of spice and mocha.



“ Food pairings :

Serving temperature: 16-18°C

For an adventurous match, try this wine with salmon in a sauce “à la américaine” (ideal with this dish's tomato and spicy flavours). For a more conventional pairing, serve this wine with red steaks, grilled or in a sauce, or with Mediterranean dishes, such as ratatouille or stuffed tomatoes... or you could just enjoy it with a good platter of cheese!

