

DOMAINE
TERRA VECCHIA



CLOS POGGIALE

Decidedly Corsican



JEAN-FRANÇOIS RENUCCI, CREATOR PRODUCER

Domaine Terra Vecchia on the Costa Serena has been the embodiment of Corsican winemaking since the early 1960's and its recent discovery by Jean-François Renucci.

This outstanding terroir, enclosed by maquis, mountains and lagoon, is where the young winegrower strives to produce the highest quality wines and bring a new dimension to Corsican winemaking. Passion, expertise and time are united to create these seductive wines while respecting the original character of their terroir.



A VINEYARD BETWEEN SEA AND MOUNTAINS

200 hectares of vines lie between mountains, rising to over 2,500 metres, and the “Etang Diana” and stretch across gently sloping hills of two very different terroirs; the mountainous terroir of the Plateau de Pianiccia and the maritime terroir of the coastal strip. This unique environment allows the vines to capture the incredible luminosity of the Mediterranean sun yet benefit from the influence of the mountains at night to produce grapes which are bright in colour and bursting in flavour. The contrasting effects of the altitude and the Tyrrhenian Sea result in wines which show remarkable complexity and a distinctive character.

TERRA VECCHIA : A LAND RICH IN HISTORY

The name “Terra Vecchia” literally means “Ancient Lands” in Corsican and bears witness to the fact that the vines grow in an ancient viticultural and agricultural region which is over 2,000 years old. These well-preserved lands of outstanding beauty are now home to the Terra Vecchia vineyards.



CLOS POGGIALE : A TERROIR OF CHARACTER

Clos Poggiale is on the Pianiccia Plateau, not far from a spot known as «Terra Vecchia». The complex soils and unique microclimate combine to create a very special terroir. It is here where, through careful selection of the vineyard parcels and meticulous work in the winery, we produce the fine, elegant wines, typical of the Domaine.



IGP ILE DE BEAUTÉ DOMAINE TERRA VECCHIA

«The wines from the IGP Île de Beauté (*Protected Geographical Indication) owe their unique character to the careful blending of traditional Corsican varieties with more recently planted Mediterranean ones. These wines are remarkable for their balance, generosity, distinctive character and finesse.»*

DOMAINE DE TERRA VECCHIA IGP ILE DE BEAUTÉ ❖ WHITE

Grape varieties : 60% Chardonnay + 40% Vermentinu

Appearance / Nose : Light yellow with green and silver tints / Very expressive with pronounced citron, lime and boxwood notes and a wide variety of aromas including clementine, pear, peach, flowers, citrus and a lovely mentholated note.

Palate : The texture is fairly full, a precise and exquisitely fruity wine and very fine in style. Rich and lively on the mid-palate with a clean, pure mineral finish.

Serving suggestions : 10-12°C

Deliciously crisp and fresh, this type of wine pairs particularly well with seafood. It can also be enjoyed on its own as an aperitif.



DOMAINE DE TERRA VECCHIA IGP ILE DE BEAUTÉ ❖ ROSÉ

Grape varieties : 50% Niellucciu + 50% Syrah

Appearance / Nose : Raspberry pink with a lovely brilliance / An explosion of red berries, tangy, citrus notes, enhanced by delicate spicy aromas.

Palate : The aromas of ripe red fruit (strawberry, raspberry) are fully revealed leading to a fresh, long-lingering finish. Notes of grapefruit and candied citrus fruit add nice length.

Serving suggestions : 10-12°C

Ideal with Mediterranean cuisine, seafood and fresh or semi-aged cheeses.

DOMAINE DE TERRA VECCHIA IGP ILE DE BEAUTÉ ❖ RED

Grape varieties : 50% Niellucciu + 50% Merlot

Appearance / Nose : Clear, bright purple-red / Maquis and candied notes form part of a mature, complex bouquet. Lovely freshness, spices and a hint of chocolate and toasting.

Palate : Deliciously smooth and silky. The candied notes are balanced by the freshness of the terroir and the suppleness of the wine. The tannins are elegant and mellow, the character of the wine is expressed through its weight on the palate and its spicy notes.

Serving suggestions : 16-18°C

This wine can be simply enjoyed on its own as an aperitif. It is also goes beautifully with red meats or pizza. Its soft character makes it the perfect choice for charcuterie or cheese platters.

TERRA VECCHIA CLOS POGGIALE

IGP ILE DE BEAUTÉ DOMAINE TERRA VECCHIA



In order to make our quality wines easily accessible to all, the "IGP Ile de Beauté" rosé and red wines are also available in :

3 litre, 5 litre and 10 litre Bag-In-Boxes.



TERRA VECCHIA CLOS POGGIALE

IGP ILE DE BEAUTÉ DOMAINE TERRA VECCHIA

«Varietal Collection»

«To illustrate the potential of its terroir and the wealth of its grape varieties, Domaine Terra Vecchia created a range of IGP “Ile de la Beauté” wine varieties, which includes the native grape varieties: Vermentinu, Muscat, Sciaccarellu and Niellucciu.

This range of red, white and rosé varietal wines expresses the characteristics of each variety in a soft, smooth, drinkable style, combined with the typical character and expression of the Corsican terroir.»



DOMAINE DE TERRA VECCHIA VERMENTINU VARIETAL ❖ WHITE

Grape variety : 100% Vermentinu

Colour / Nose : Light yellow with silver and green tints / Citrus aromas of lemon, lime, clementine, grapefruit and citron. Minty freshness along with some exotic notes.

Palate : A precise, crisp wine with plenty of freshness and citrus, fruity (peach) and floral (linden) notes. Lovely invigorating minerality.

Serving suggestions : 10-12°C

A revelation served with grilled sardines or as an aperitif with anchovies. Superb with a platter of seafood and delicious with goat's cheese.

DOMAINE DE TERRA VECCHIA BIANCU GENTILE VARIETAL ❖ WHITE

Grape variety : 100% Biancu Gentile

Colour / Nose : Light yellow with green tints / Very expressive, with predominating notes of citrus and passion fruit combined with a slight floral character.

Palate : Lively and perfectly-balanced on entry to the palate. Delicate on the mid-palate and revealing a certain richness. The aromatic notes found on the nose come through once more.

Serving suggestions : 10-12°C

Ideal as an aperitif, this wine will also pair nicely with a platter of seafood or grilled fish and is surprisingly good with Corsican mountain cheeses.

DOMAINE DE TERRA VECCHIA SCIACCARELLU VARIETAL ❖ ROSÉ

Grape variety : 100% Sciaccarellu

Colour / Nose : A "rosé gris", a bright, very light peachy pink / Notes of fresh fruit (peach, red currant, grapefruit) and peppery type spice.

Palate : A tight, clean wine with aromas of citrus and tart red fruit. Very expressive, with fruit drops on the finish, along with lingering mineral and citrus notes.

Serving suggestions : 10-12°C

Perfect with a platter of oysters, seafood or fresh mountain cheeses. Enjoyed as an aperitif, this wine's clean, fresh acidity whets the appetite !

DOMAINE DE TERRA VECCHIA MUSCAT VARIETAL ❖ WHITE

Grape variety : 100% Muscat à petits grains

Colour / Nose : Pale yellow, green and silver tints, lovely brilliance / Delectable notes of ripe grapes, fresh and exotic fruit (peach, mango, pineapple), with lemon peel scents.

Palate : Slight sweetness. Like biting into a bunch of fresh, ripe grapes !

Serving suggestions : 10-12°C

Equally enjoyable on its own as an aperitif, or to accompany foie gras. It also pairs well with desserts, such as tarte tatin or fruit salad. This wine is an ode to pleasure, a real treat for the taste buds !

DOMAINE DE TERRA VECCHIA NIELLUCCIU VARIETAL ❖ ROSÉ

Grape variety : 100% Niellucciu

Colour / Nose : Bright, light peachy pink / Red berries and citrus. Delicate and very aromatic, evoking flowers and scents of the maquis.

Palate : Very clean and refreshing. Fruity, light, fine and a delight on the palate (tart red fruit, citrus, melon and peach notes).

Serving suggestions : 10-12°C

This rosé is perfect for aperitif drinking throughout the summer. It is excellent with a platter of seafood, a nice piece of grilled fish or fresh sheep's cheese.

DOMAINE DE TERRA VECCHIA NIELLUCCIU VARIETAL ❖ RED

Grape variety : 100% Niellucciu

Colour / Nose : Purple-red / Red and black fruit infused with aromas of the maquis! Hints of prunes, morello cherries with a slightly leathery, rustic character.

Palate : Elegant and tannic structure, typical of this old Corsican grape variety, wrapped in generous, ripe fruit.

Serving suggestions : 16-18°C.

Perfect with a nice cut of red meat, or meat in sauce dishes. Pairs extremely well with game or wild boar and is ideal for summer barbecues.

DOMAINE DE TERRA VECCHIA MERLOT VARIETAL ❖ RED

Grape variety : 100% Merlot

Colour / Nose : Cherry red / Smoothness and fruit. Notes of red and black fruit, maquis spices, combined with strawberries, red currants and plums.

Palate : Soft, fruity character, with very fine tannins and smooth, juicy matter. The promise of the nose delivers on the palate, with lovely thirst-quenching freshness.

Serving suggestions : 16-18°C

Highly drinkable and slightly sweet, it is superb with cheese at the end of the meal. A must with both red or white meats.

DOMAINE DE TERRA VECCHIA CABERNET SAUVIGNON ❖ RED

Grape variety : 100% Cabernet Sauvignon

Colour/Nose : Garnet-red / Elegant and spicy, releasing aromas of blackcurrant, red pepper, plum and mocha.

Palate : Concentrated, sappy and extremely supple. The wine's maturity, fruit and structure are in perfect harmony. Beautiful array of spices and a long finish with toasted notes.

Serving suggestions : 16-18°C

Fabulous with red meat (grilled) and sauce-based dishes. With its well-structured, warm character it can even complement wild boar or rabbit terrines. Enjoy it with foie gras for a real treat.

IGP ILE DE BEAUTÉ DOMAINE TERRA VECCHIA



«The wine's evocative name says it all... "Tentation", or "Temptation" in English. Will you be able to resist this intense, seductive wine revealing white-fleshed fruit (pears and peaches), raspberry and cherry aromas? Taste ... Savour ... Succumb ... !!»

TENTATION BY RENUCCI VIN GRIS ❖ ROSÉ

Grape varieties : 60% Merlot + 30% Syrah + 10% Vermentinu

Colour / Nose : Pastel, rose-petal pink. Bright and crystal-clear / The wine reveals full-bodied, captivating aromas. It is the perfect balance of smoothness and vivacity with notes of pears, peaches, raspberries, cherries, lemons and clementines. The refined bouquet contains a lovely seductive hint of fruit drops.

Palate : Nice clean mouthfeel, ripe yet very crisp fruity notes. Very fresh on entry to the palate followed by the tart sweetness of red berries on the mid-palate. The thirst-quenching, harmonious finish gives way to sweet notes of grapefruit peel and fruit drops.

Serving suggestions : 10-12°C

«Temptation» is quite simply an irresistible invitation to enjoy a moment of sheer drinking pleasure. Perfect on its own as an aperitif, or paired with seafood (shellfish, crustaceans and fish). You can also enjoy it with the sunny, Mediterranean dishes of its origins, a harmony of sensations and flavours (sardines, sea bass or pasta with pistou, marinated peppers, chicken tajine, etc.).

IGP ILE DE BEAUTÉ DOMAINE TERRA VECCHIA

*«Taste the exoticism of Corsica ...
An ancestral terroir,
Island grape varieties,
Rigorous plot selection,
Handpicking.»*

DOMAINE DE TERRA VECCHIA UNE ILE ♦ RED

Grape varietal : Niellucciu 100%

Colour : Purple-red with purplish tints

Nose / Palate : Expressive and complex on the nose combining notes of black fruit, olives, spice and mocha / Full and well-balanced on the palate with notes of red fruit and cedar with a slightly oaky finish. Evident, yet silky tannins.

Serving suggestions : 16-18°C

This accomplished and very fine red wine will bring out the flavours of the finest cuts of grilled meat. It is also perfect with more exotic dishes such as a tajine of lamb with prunes or Beef Stroganoff.



DOMAINE DE TERRA VECCHIA UNE ILE ♦ ROSÉ

Grape varietal : Niellucciu 100%

Colour : Light pink with bluish tints

Nose / Palate : Very expressive and complex, combining notes of red fruit, candy and citrus / Fresh and full on the palate with aromas of grapefruit and red currants. The long and delicious finish is the expression of a stylish, well-made wine.

Serving suggestions : 10-12°C

This wine can be enjoyed on all drinking occasions. Its freshness makes it perfect as an aperitif and its elegance allows it to accompany the finest Mediterranean or exotic dishes.

DOMAINE DE TERRA VECCHIA UNE ILE ♦ WHITE

Grape varietal : Biancu Gentile 100%

Colour : Light yellow with green tints

Nose / Palate : Very expressive and complex, combining notes of white-fleshed fruit, lime and passion fruit / Fresh on entry to the palate, rich on the mid-palate. The floral and exotic notes found on the nose can be detected. The long delicious finish is dominated by citrus overtones.

Serving suggestions : 10-12°C

This wine will be perfect as an aperitif and then served with starters such as sushi or fish tartare, charcuterie or matured cheeses.

AOP CORSE

DOMAINE TERRA VECCHIA

«Our “AOP Corse” wines have been produced on this exceptional terroir of the Costa Serena for over 50 years. It is here, in an environment which is particularly suitable for cultivation of the vine, in a soil composed of red clay and granite, where we produce our AOP wines. The climate is perfect as it provides plenty of sun in summer, allowing us to obtain perfectly ripe grapes, yet the heat is offset by cool nights, which gives our wines their elegant, supple character.»

DOMAINE DE TERRA VECCHIA AOP CORSE ❖ RED

Grape varieties : 55% Niellucciu + 45% Syrah

Colour / Nose : Garnet red / Fruity and spicy notes and an intense expression of very ripe red and black fruit, liquorice and noble spices (vanilla, cloves).

Palate : Tasty on entry to the palate with very silky, polished and mellow tannins. Full-bodied and very smooth with a round, supple style. Delicious with long-lingering notes of spice and mocha.

Serving suggestions : 16-18°C

For an adventurous match, try this wine with salmon “à l'américaine”. For a more conventional pairing, serve this wine with steak, grilled or with a sauce, or with Mediterranean dishes, such as ratatouille ... or you could just enjoy it with a good plate of cheese !



DOMAINE DE TERRA VECCHIA AOP CORSE ❖ WHITE

Grape variety : 100% Vermentinu

Colour / Nose : Pale yellow with green tints / Intense and delicate with lemon peel, melon and pear notes.

Palate : Fine and balanced. The fruity and floral aromas and the lively acidity of this wine are superb. The finish is long with lingering citrus and mineral notes.

Serving suggestions : 10-12°C

This wine will pair beautifully with grilled sardines and other fish. Perfect on its own as an aperitif or with seafood and summer salads.

DOMAINE DE TERRA VECCHIA AOP CORSE ❖ ROSÉ

Grape varieties : 55% Niellucciu + 45% Syrah

Colour / Nose : Fairly strong, deep pink hue / Notes of white and yellow-fleshed fruit (pears, peaches), raspberries, wild maquis flowers and violets.

Palate : Very fine and delicate, with a lovely tension which adds freshness. A basket of delicious, fresh fruit, and a touch of grapefruit on the finish, giving this wine precision and good length.

Serving suggestions : 10-12°C

This is the perfect wine for serving at a drinks and buffet dinner. With its typical Corsican character, it is also an excellent companion with slightly spicy dishes, fish in a creamy sauce, or white meat.

TERRA VECCHIA CLOS POGGIALE

AOP CORSE
DOMAINE TERRA VECCHIA



In order to make our quality wines easily accessible to all, our AOP rosé and red wines are also available in 3 litre Bag-In-Box.



TERRA VECCHIA • AOP CORSE

AOP CORSE CLOS POGGIALE

«The Clos Poggiale AOP Corse wines come from a unique terroir on the Pianiccia Plateau, with sea on one side and mountains on the other. The vines are planted in red clay and granite soil which are ideal for growing grapes and producing high-end cuvées. Through low yields and meticulous work, carried out in both the vineyards and the winery, we have been able to express the elegance and quality of this exceptional vineyard.»

CLOS POGGIALE - AOP CORSE ❖ RED

Grape varieties : 55% Niellucciu + 45% Syrah

Colour / Nose : Very bright ruby red / Full, intense and complex on the nose, with notes of violets, blackberries, plums, kirsch and maquis.

Palate : Elegant and distinguished, yet soft and silky. Dense and rich with ripe, velvety tannins on the mid-palate. This wine shows exceptional complexity: raspberries, blackcurrants, blackberries, plums, black olives, liquorice and grey pepper. Long on the finish, with spicy and mineral notes, this is a drinkable wine, without any frills.

Serving suggestions : 15-17°C

Ideal companion with meats, grilled or in a sauce, Basque-style chicken or Corsican specialties such as Stufattu (meat marinated in red wine and herbs and spices), a leg of lamb with maquis herbs, or charcuterie.



CLOS POGGIALE - AOP CORSE ❖ ROSÉ

Grape variety : 100% Niellucciu

Colour / Nose : Light raspberry pink / Red fruit notes such as raspberry and strawberry, citrus (grapefruit, mandarin) and fruit drops.

Palate : This wine is very elegant, balanced and fresh. Clean and supple on entry to the palate, where it opens out with a taut, unctuous character and a slight sweetness. Refreshing, harmonious and fruity. Long-lingering, acidulous finish.

Serving suggestions : 10-12°C

Try it with raw fish, such as sushi or sashimi, or pair it with garlic prawns or spicier seafood dishes. Why not create a 100% Corsican match and enjoy it with roast kid and vegetables. It is also, of course, the ideal companion for the perfect aperitif!

CLOS POGGIALE - AOP CORSE ❖ WHITE

Grape variety : 100% Vermentinu

Colour / Nose : Pale yellow / An explosion of aromas and freshness! Intense notes of exotic fruit and maquis flowers, underpinned by a raft of citrus aromas (citrons, lemons, mandarins).

Palate : Remarkable mouthfeel, with a fat, velvety texture and invigorating tension. Showing richness and finesse, this is a big, full-bodied wine with a refined, fruity and complex character. A great Vermentinu. The short barrel-ageing of 10% of the blend confers great length and character.

Serving suggestions : 10-12°C

This wine can be served starting as an aperitif through to dessert. It can complement a large variety of dishes: seafood, grilled fish with vegetables or in a creamy sauce, poultry, soup "au brocciu" (Corsican cheese), Mediterranean dishes and summer salads.

AOP CORSE «CUVÉE ALBARIA» DOMAINE TERRA VECCHIA



«These outstanding wines, from carefully selected parcels, are produced with the expert assistance of Denis Dubourdieu and Valerie Lavigne, internationally renowned consultants working with the top wine companies. These are the Domaine's flagship wines, as Jean-François Renucci intended them to be, and are some of the loveliest expressions of the Niellucciu and Vermentinu grape varieties.»

DOMAINE DE TERRA VECCHIA CUVÉE ALBARIA ♦ WHITE

Grape variety : 100% Vermentinu (vinified and aged in barrel)

Colour / Nose : Light yellow with green tints / The unique maturity and great complexity of this wine is revealed on the nose, with ripe pear, quince, lemon peel and hawthorn notes, along with a touch of honey and a hint of chestnut.

Palate : A combination of finesse and power, with creaminess and liveliness on the palate, this is a very fine white wine. It reveals delicious notes of dried fruit and nuts (almonds, currants), quince and pear, underpinned by a citron and clementine-like acidity. The elegant character of this wine continues through to the honeyed, hazelnut and brioche finish. Wine lovers will be amazed by its complexity and elegance, and by the lovely unctuousity and tension, which only a terroir created by sea and sun can produce!

Serving suggestions : 12°C

A memorable bottle of wine, whatever the occasion! This 100% Vermentinu can be enjoyed on its own, due to its intrinsic qualities and the sheer drinking pleasure it provides. It will perfectly set off more refined cuisine such as sole meunière or poultry stuffed with chestnuts, or simpler dishes such as the Sunday roast chicken. It is a high-flying, easy-drinking wine, at home with a wide range of dishes, and which won't fail to impress !

TERRA VECCHIA CLOS POGGIALE



HORECA SPECIAL

IGP ÎLE DE BEAUTÉ
DOMAINE TERRA VECCHIA

«The wines from the IGP Île de Beauté owe their unique character to the careful blending of traditional Corsican varieties with more recently planted Mediterranean varieties. These wines are remarkable for their balance, generosity, distinctive character and finesse.»

DOMAINE DE TERRA VECCHIA
IGP ÎLE DE BEAUTÉ CUVÉE STELLA ❖ WHITE

Grape varieties : 60% Chardonnay + 40% Vermentinu

Appearance / Nose : Light yellow with green and silver tints / Very expressive with pronounced citron, lime and boxwood notes, and a wide variety of aromas including clementine, pear, peach, flowers, citrus and a lovely mentholated note.

Palate : The texture is fairly full, a precise and exquisitely fruity wine and very fine in style. Rich and lively on the mid-palate with a clean, pure mineral finish.

Serving suggestions : 10-12°C

Deliciously crisp and fresh, this wine pairs particularly well with seafood. It can also be enjoyed on its own as an aperitif.

DOMAINE DE TERRA VECCHIA
IGP ÎLE DE BEAUTÉ CUVÉE STELLA ❖ ROSÉ

Grape varieties : 50% Niellucciu + 50% Syrah

Appearance / Nose : Raspberry pink with a lovely brilliance / An explosion of red berries, tangy, citrus notes, enhanced by delicate spicy aromas.

Palate : The aromas of ripe red fruit (strawberry, raspberry) are fully revealed leading to a fresh, long-lingering finish. Notes of grapefruit and candied citrus fruit add nice length.

Serving suggestions : 10-12°C

Ideal with Mediterranean cuisine, seafood and fresh or semi-aged cheeses.

DOMAINE DE TERRA VECCHIA
IGP ÎLE DE BEAUTÉ CUVÉE STELLA ❖ RED

Grape varieties : 50% Niellucciu + 50% Merlot

Appearance / Nose : Clear, bright purple-red / Maquis and candied notes form part of a mature, complex bouquet. Lovely freshness, spices and a hint of chocolate and toasting.

Palate : Deliciously smooth and silky. The candied notes are balanced by the freshness of the terroir and the suppleness of the wine. The tannins are elegant and mellow, the character of the wine is expressed through its weight on the palate and its spicy notes.

Serving suggestions : 16-18°C

This wine can be simply enjoyed on its own as an aperitif. It is also goes beautifully with red meats or pizza. Its soft character makes it the perfect choice for charcuterie or cheese platters.

HORECA
SPECIAL

TERRA VECCHIA CLOS POGGIALE

IGP ILE DE BEAUTÉ
DOMAINE TERRA VECCHIA
«Varietal Collection»

«To illustrate the potential of its terroir and the wealth of its grape varieties, Domaine Terra Vecchia created a range of “Ile de la Beauté PGI” varieties, which includes the native grape varieties, Vermentinu, Muscat, Sciaccarellu and Niellucciu.

This range of red, white and rosé varietal wines expresses the characteristics of each variety in a soft, smooth, easy-drinking style, combined with the typical character and expression of the Corsican terroir.»



DOMAINE DE TERRA VECCHIA VERMENTINU VARIETAL ❖ WHITE

Grape variety : 100% Vermentinu

Colour / Nose : Light yellow with silver and green tints / Citrus aromas of lemon, lime, clementine, grapefruit and citron. Minty freshness along with some exotic notes.

Palate : A precise, crisp wine with plenty of freshness and citrus, fruity (peach) and floral (linden) notes. Lovely invigorating minerality.

Serving suggestions : 10-12°C

A revelation served with grilled sardines or as an aperitif with anchovies. Superb with a platter of seafood and delicious with goat's cheese.

DOMAINE DE TERRA VECCHIA MUSCAT VARIETAL ❖ WHITE

Grape variety : 100% Muscat à petits grains

Colour / Nose : Pale yellow, green and silver tints, lovely brilliance / Delectable notes of ripe grapes, fresh and exotic fruit (peach, mango, pineapple), with lemon peel scents.

Palate : Slight sweetness. Like biting into a bunch of fresh, ripe grapes !

Serving suggestions : 10-12°C

Equally enjoyable on its own as an aperitif, or to accompany foie gras. It also pairs well with desserts, such as tarte tatin or fruit salad. This wine is an ode to pleasure, a real treat for the taste buds !

DOMAINE DE TERRA VECCHIA SCIACCARELLU VARIETAL ❖ ROSÉ

Grape variety : 100% Sciaccarellu

Colour / Nose : A "rosé gris", a bright, very light peachy pink / Notes of fresh fruit (peach, red currant, grapefruit) and peppery type spice.

Palate : A tight, clean wine with aromas of citrus and tart red fruit. Very expressive, with fruit drops on the finish, along with lingering mineral and citrus notes.

Serving suggestions : 10-12°C

Perfect with a platter of oysters, seafood or fresh mountain cheeses. Enjoyed as an aperitif, this wine's clean, fresh acidity whets the appetite !

DOMAINE DE TERRA VECCHIA NIELLUCCIU VARIETAL ❖ ROSÉ

Grape variety : 100% Niellucciu

Colour / Nose : Bright, light peachy pink / Red berries and citrus. Delicate and very aromatic, evoking flowers and scents of the maquis.

Palate : Very clean and refreshing. Fruity, light, fine and a delight on the palate (tart red fruit, citrus, melon and peach notes).

Serving suggestions : 10-12°C

This rosé is perfect for aperitif drinking throughout the summer. It is excellent with a platter of seafood, a nice piece of grilled fish or fresh sheep's cheese.

DOMAINE DE TERRA VECCHIA PINOT NOIR VARIETAL ❖ RED

Grape variety : 100% Pinot Noir

Colour / Nose : Ruby red / A basket of beautifully ripe red fruit (morello cherries, red currants, strawberry), notes of undergrowth and spices (nutmeg, cloves).

Palate : Round, supple and crisp. Aromas of lightly candied red fruit and abounding freshness. A appealing drinkable wine typical of the aromas and substance of a Pinot Noir de Soleil.

Serving suggestions : 16 -18°C

Perfect for those who like drinking red wine as an aperitif! A light red to be drunk on any occasion.

DOMAINE DE TERRA VECCHIA NIELLUCCIU VARIETAL ❖ RED

Grape variety : 100% Niellucciu

Colour / Nose : Purple-red / Red and black fruit infused with aromas of the maquis! Hints of prunes, morello cherries with a slightly leathery, rustic character.

Palate : Elegant and tannic structure, typical of this old Corsican grape variety, wrapped in generous, ripe fruit.

Serving suggestions : 16-18°C.

Perfect with a nice cut of red meat, or meat in sauce dishes. Pairs extremely well with game or wild boar and is ideal for summer barbecues.

DOMAINE DE TERRA VECCHIA MERLOT VARIETAL ❖ RED

Grape variety : 100% Merlot

Colour / Nose : Cherry red / Smoothness and fruit. Notes of red and black fruit, maquis spices, combined with strawberries, red currants and plums.

Palate : Soft, fruity character, with very fine tannins and smooth, juicy matter. The promise of the nose delivers on the palate, with lovely thirst-quenching freshness.

Serving suggestions : 16-18°C

Highly drinkable and slightly sweet, it is superb with cheese at the end of the meal. A must with both red or white meats.

DOMAINE DE TERRA VECCHIA CABERNET SAUVIGNON ❖ RED

Grape variety : 100% Cabernet Sauvignon

Colour/Nose : Garnet-red / Elegant and spicy, releasing aromas of blackcurrant, red pepper, plum and mocha.

Palate : Concentrated, sappy and extremely supple. The wine's maturity, fruit and structure are in perfect harmony. Beautiful array of spices and a long finish with toasted notes.

Serving suggestions : 16-18°C

Fabulous with red meat (grilled) and sauce-based dishes. With its well-structured, warm character it can even complement wild boar or rabbit terrines. Enjoy it with foie gras for a real treat.

HORECA
SPECIAL

TERRA VECCHIA CLOS POGGIALE

IGP ILE DE BEAUTÉ ET AOP CORSE
DOMAINE TERRA VECCHIA CLOS POGGIALE



*A full description of these wines
can be found earlier in the brochure.*



DOMAINE
TERRA VECCHIA



CLOS POGGIALE


Jean-François Renucci

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