



Domaine Comte Peraldi Cuvée Comte de Poix 2019

AOP AJACCIO

Year 2019 :

After a mild winter, Spring was characterised by cold waves, slowing down the blooming of the vine, therefore pushing back the harvest. This vintage was marked by the heat waves episodes of the summer. A salutary storm in July limited the impact of draught. The harvest provided quality over quantity. And was carried out manually.

Start of the Harvest: 09 / 09 / 2019

The Signature :

Our Grand-Father Louis, Count of Poix, founder of the vineyard, and Fondateur du domaine, fervent protector of the endemic grape Sciaccarello, and on eof the creator of the geographically controlled appellation of AOC Ajaccio. Nothin purer than a Jar made of clay and a pure Sciaccarello wine could give a better homage to him and our region

Grape Variety

Sciaccarello 100%

Terroir

Granite arena, on hillside, with depoverish and acidic soil.

Vinification

Reception of the grapes by belt conquest, then sorting on the table. Fermentation in concrete cuves around 28 °Celsius degree. Maceration over 15 days.

Processing

Aged in ceramic jars for 40 months.

Tasting

From the first drop of wine, this wine presents a gleaming ruby coat. The nose delicately provide notes of ancient roses, parfumes of Cherry and grinding stone. The spices can be enhanced by decanting the wine. The palate is silky, elegant, precise, with a remarkable length, mixing minerality and flowery aromates. The purest expression of the endemic grape variety Sciaccarello.

Serving recommendations

Serve between 18° and 20° Celsius . To decant 2h pre-service.

Aging

Best consumed within 15 years.