

Domaine Comte Peraldi Cuvée Guillaume 2019

AOP WINE OF CORSICA

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 :

Created by the Count Guy de Poix in homage to his first born son Guillaume, This wine is created from a selection of endemic grape called Nielluccio, Syrah and Carignan.

Grape Variety

Nielluccio 50%, Syrah 40%, Carignan 10%

Terroir

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

Vinification

Vinification in small cuves with daily "pigeage" (punching down)

Processing

18 months, , including 12 in 3 years old barrel.

Tasting

The coat is deep garnet, with purple reflects. The nose is intense and wins depth with time. We can then scent perfums of red fruit jam, leather, spices, and a drop of freshly cut timber. On the palate, the powerful aromats relinquish to roudness and softness: This 2019 vintage dinstinguish itself by it splendind balence. The tanins melting, and supporting the vigorous texture of this velvety wine.

Serving recommendations

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

Aging

Drink within ten years.

