



INTEMPORELLE RANGE

## Domaine Comte Peraldi Blanc 2023

AOP AJACCIO  
ORGANIC CERTIFIED

### Year 2023 :

Spring 2023 was particularly rainy with important risk of Downy Mildew development. Through daily care, the vine health was conserved. The hot summer and the early arrival of vine leafhopper dwindled the vine growth resulting in an extended 6 weeks period of harvest to reach adequate maturity. Nonetheless the berries were abundant and juicy. Very beautiful vintage despite its complexity.

Start of the Harvest : 24/08/2023

### Grape Variety

100% Vermentino

### Terroir

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

### Vinification

Reception of the grapes by belt conquest, then sorting on the table. Direct pressing in a pneumatic press, 20% after skin maceration. Cold settling then fermentation in thermoregulated stainless steel vats (18-20°C).

### Processing

In stainless steel vats, fining before bottling.

### Tasting

Shimmering pale yellow color, silvery green reflections. If the nose first opens with aromas of juicy pear and fresh almond, we quickly perceive the refinement of this white wine with its mineral and floral notes (orange blossom, acacia). The palate offers a nice fullness but remains refreshing thanks to the minerality of this wine.

### Serving recommendations

Serve between 10° and 12° Celsius degree.

### Aging

Best consumed within 3 years.



Guide Vert  
La Revue des vins de France  
Score : 91/100



♥ Coup de cœur



Andreas Larsson tasting  
Score : 90/100

