

Domaine Comte Peraldi Rosé 2023

AOP AJACCIO
ORGANIC CERTIFIED



Guide Vert
La Revue des vins de France
Score : 90/100

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

Sciaccarello 60%, Cinsault 30%, Nielluccio 10%

Terroir

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

Vinification

Maceration of Sciaccarello for 4 to 6 hours. "Bleeding" method for rosé then cold settling (8°C) for 24 to 48 hours.
Direct pressing in a pneumatic press for other grape varieties.
Thermoregulated fermentation at 16°C for 3 weeks to 1 month.

Processing

In stainless steel vats, fining before bottling.

Tasting

Light, luminous salmon color with silver reflections. The nose is intense, expressing aromas of small fresh red fruits (strawberry, raspberry), citrus fruits (pomelos) and spices. After a few minutes of aeration, we observe a slight iodized note. On the palate, the attack is fresh, and evolves into a sensation that is both delicious and tangy, with good amplitude and good aromatic persistence.

Serving recommendations

Serve between 8° and 10° Celsius degree.

Aging

Best consumed within 3 years.

