



## SIGNATURE RANGE

# Domaine Comte Peraldi Cuvée Clémence 2022

AOP AJACCIO



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



Andreas Larsson tasting  
Score : 93/100

## Year 2022:

The year was characterized by an endless summer with intense heat from mid-May. Nature painfully allowed us 130mm of water from January to harvest. The vines resisted despite all this. We will remember the storm of August 18, saving for the vineyard, destructive for people. The release of flowers was nevertheless promising. However, the drought brings us to the same observation: high quality juices, yes, but in limited quantities....

Manual harvest started on 08/24/2022

## The Signature :

Created by Count Guy de Poix for his youngest daughter Clémence, this vintage has its roots in the heart of the granite arenas of the AOC Ajaccio. If some appreciate it young for its woody and fruity touch, others will prefer to give Clémence time to gain maturity.

## Grape Variety

Vermentino 100%

## 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, fermentation in new oak barrels.

## Processing

In barrels (new oak, oak with acacia base) for 6 to 9 months with stirring.

## Tasting

Clear and brilliant pale yellow color, with golden reflections. The nose is intense, very aromatic and complex, with notes of fresh flowers (hawthorn), citrus and light aromas of butter. The palate is well balanced, tonic, with an expressive finish.

## Serving recommendations

Serve between 10° and 12° Celsius degree.

## Aging

Enjoyed when young for its fruity side, but can be kept for up to 10 years, with notes of honey and spices developing.

