



SIGNATURE RANGE

Domaine Comte Peraldi Cuvée Clémence 2021

AOP AJACCIO

Year 2021:

Third year since obtaining the organic agriculture label for our wine which were previously labelled as responsible agriculture. After a mild, rainy winter, with a month of March beating historical temperature record, the vineyard, like many others in France faced the 2021 spring's frost. The last drop of rain fell the 15th of May, causing a draught until October. Despite the climate challenges, the soil cultivation work and the cooler evenings allowed the survival of the vine foliage. Results : A Plant with a splendid phytosanitary outcome, presenting small berries with exceptional quality. The harvest was carried out manually.

Start of the Harvest : 06/09/2021

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.



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



Andreas Larsson tasting
Score : 93/100

