



SIGNATURE RANGE



Domaine Comte Peraldi Cuvée Cardinal Rouge 2019

AOP AJACCIO

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 :

The Cardinal vintage was named in memory of Monsignor Mario Felice Peraldi, our ancestor, Governor of Civita Vecchia and owner of the estate in the 17th century. Made from old Sciaccarello vines, this emblematic vintage keeps the promises of its granite soil.

Grape Variety

Sciaccarello 100%

Terroir

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

Vinification

Reception of the grapes by belt conquest, then sorting on the table. Fermentation in concrete cuves around 28 °Celsius degree. Maceration over 15 days.

Processing

18 months, including 12 in new barrels and 1, 2 and 3 years old.

Tasting

Beautiful color with ruby hues and slightly ocher reflections. The intense and fine nose gains in complexity and precision with oxygenation. It has fruity (ripe red fruits, myrtle berries), spicy and delicately woody (pepper, cinnamon, vanilla) aromas. In the mouth, the attachment is frank, voluminous. The tannins are young but already supple. The 2019 vintage stands out for its remarkable balance, with a beautiful structure on the palate and a lovely mineral expression. Combining deliciousness, finesse and elegance, this wine will hold its own.

Serving recommendations

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

Aging

Best consumed within 15 years.



Guide Vert
La Revue des vins de France
Score : 92/100



Andreas Larsson tasting
Score : 92/100