

INTENSE, ROUND, MINERAL

THE SIGNATURE

This cuvée is crafted as a tribute to Count Guy de Poix and is produced only in exceptional vintages. A gastronomic and rare rosé, created to honor the memory of a true enthusiast and epicurean.

WINEMAKING :

Parcel-selection of Sgiaccarellu. The grapes are received via conveyor belt, followed by manual sorting. Skin-contact maceration for 4 to 6 hours, followed by saignée and cold settling at 8°C for 24 to 48 hours. Temperature-controlled fermentation at 16°C for 3 weeks to 1 month. Vinified in stainless-steel tanks.

THE 2023 VINTAGE:

The 2023 spring season was marked by pronounced rainfall, generating significant downy mildew pressure, though the vineyard's sanitary state remained well managed. The hot summer, combined with the early arrival of leafhopper scorch, provoked ripening stoppages, prompting us to extend the harvest over nearly six weeks to achieve optimal phenolic maturity. Despite these challenges, the berries showed excellent juiciness and generous yields. The result is a vintage of complexity, yet ultimately distinguished by notable finesse and balance.

Harvest commenced on August 24th, 2023.

GRAPE VARIETY :

100% Sgiaccarellu

Cellaring :
3 years

Ageing:
stainless steel

Serving :
9°-11°C

Colour :
salmon pink

TERROIR

Granite-sand slopes with acidic, low-fertility soils.

TASTING NOTES:

A brilliant, intense salmon-pink hue. The nose is mineral, fruity, and floral, offering aromas of fresh red berries and citrus. On the palate, its elegant profile strikes a balance between freshness and roundness. Long and delicate, this gastronomic rosé finishes with tension, minerality, and lasting savory notes.

