



THE SIGNATURE

Created by Count Guy de Poix for his youngest daughter Clémence, this cuvée draws its roots from the granitic arenas at the heart of the AOC Ajaccio. While some enjoy it young for its fruity and gently oaked character, others prefer to let Clémence evolve and gain in maturity over time.

TERROIR

Hillsides of granitic arenas. Acidic and poor soils.

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 started on August 24th, 2023.

GRAPE VARIETY:

100% Vermentino

Cellaring :
10 years

Ageing:
6-9 months
oak barrels

Serving :
10°-12°C

Colour :
Pale yellow

WINEMAKING:

Conveyor reception, sorting table. Direct pneumatic pressing, fermentation in oak barrels (including acacia), with bâtonnage.

TASTING NOTES :

A VERMENTINO LIKE NO OTHER !

Bright pale yellow with golden reflections. Intense, aromatic, complex nose with fresh flowers (hawthorn), citrus, and light buttery notes. Balanced, lively palate with an expressive finish.

