INTEMPORELLE RANGE - AOC AJACCIO



The White





Notation Guide Vert La Revue des vins de France Note: 90/100

FRESH, MINERAL, SUBTLE



WINEMAKING

direct pneumatic Sorting table, pressing, 20% with skin-contact maceration. Cold settling fermentation in temperaturecontrolled stainless-steel tanks (18-20°C).

THE 2024 VINTAGE:

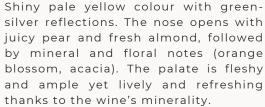
The vine started its 2024 season well despite some weak wood in certain areas. a reminder of cicadelles damage.

A cold rain at the end of May during flowering caused some fruit drop.

The very hot and dry summer encouraged early and generous ripening. A rich and intense vintage with fruity, balanced wines thanks to our granitic terroirs.

Manual harvest began 21/08/2024.





















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Wine sales and tastings at the estate

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LES HÉRFTIERS DU COMTE GUY DE POIX