

DOMAINE COMTE PERALDI

Domaine Comte Peraldi *Cuvée Guy de Poix 2019* AOP Ajaccio



VARIETIES

100% Sciaccarelo

TERROIR

Granitic hillsides.

WINEMAKING

Plot selection of Sciaccarelo grapes. Gentle grape handling on conveyor belt followed by strict table sorting. Cold maceration on the skins for 4 to 6 hours before saignée (bleeding) and cold settling during 24-48 hours. Temperature-controlled fermentation at 16°C lasts between 3 weeks and a month.

AGEING

On the lees in stainless steel vats until the end of winter.

TASTING

Bright deep salmon colour. The bouquet combines fruity and floral aromas, with notes of fresh red fruits and citrus, with a hint of minerality. The palate is elegant and shows superb balance between freshness and roundness. With its long mineral finish, finesse, and delicate flavours, Guy de Poix is a rosé worthy of gastronomy, that is only made in the best vintages.

After a mild winter and a cold spring which delayed ripening, 2019 was a hot and dry vintage, that will be remembered for its intense heat waves during summer. A storm in July helped limit the effects of the summer drought, resulting in a 2019 harvest of very good quality, albeit with low yields.

SERVING RECOMMENDATIONS

Ideal serving temperature between 9°C and 11°C.

AGEING POTENTIAL

Drink within 3 years.

Société Commerciale du Domaine Peraldi
Chemin du Stiletto - BP 5121 - 20501 Ajaccio Cedex 5
Tél : 04.95.22.37.30 - Fax : 04.95.20.92.91
Email : info@domaineperaldi.com