



**CLOS CACHET**  
the finest French wines

# DOMAINE VACCELLI

## Campo Di Magna Blanc

### 2021

01

**Provenance:**

Cognocoli-Montecchi,  
AOP Ajaccio

02

**Grape Variety:**

100% Vermentinu

03

**Pairing:**

Roast poultry, scallops, risottos,  
also with cheeses such as  
tomme

04

**Serving:**

Temperature: 10-12°C



**Vineyard Cultivation:**

The modernised Corsican viticulture at the Domaine de Vaccelli and its typical Corsican grape varieties are the pillars of the Ajaccio appellation and terroir. The vineyard now consists of 25 hectares of vines planted in hillsides on granite arenas. Vermentino from vines planted in 1964 by Nathalie and Gérard's grandfather, and top-grafted in 2018. Campo di Magna is a locality of the Estate, a plot that was found on the Napoleonic land registry, which shows 70% of rich and deep soils, and 30% of very poor soils.



**Vinification:**

Manual harvesting, direct pressing, vinification and aging on total lees, for one year, in casks and demi-muids, then blending and aging for 6 additional months in stainless steel vats. Bottled at the Estate during Spring 2022.



**Tasting Notes:**

Insanely complex nose, notes of candied lemon, white flowers, mineral backbone. The palate is still very powerful, with lots of volume and structure, just waiting to settle down for a while in your cellar, before a promising and memorable tasting.



**Soil Type:**

Granite



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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