



**CLOS CACHET**  
the finest French wines

# DOMAINE VACCELLI

## Chioso Novo Blanc

### 2021

01

**Provenance:**

Cognocoli-Montecchi,  
AOP Ajaccio

02

**Grape Variety:**

100% Vermentinu

03

**Pairing:**

Seafood, crayfish, pan seared  
scallops and poultry

04

**Serving:**

Temperature: 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. They are determined to maintain their principles set in 2008 with a focus on manually harvesting and organic farming. The vineyard became certified organic in 2019. The vineyard now consists of 25 hectares of vines planted in hillsides on granite arenas. The Chioso Novo cuvée from the Vaccelli estate comes from a parcel selection of Vermentinu.



**Vinification:**

Native yeasts used for vinification in stainless steel tanks. The wine is aged in, or in a combination of, stainless steel tank, barrique, 600L demi-muids and concrete eggs on the lees without bâtonnage. No fining, a light filtration depending on vintage.



**Tasting Notes:**

The nose of this wine reveals delicious notes of citrus, wet stone, vanilla, brioche, fresh butter and white flowers. The palate is full and complex with a perfect balance between buttery roundness and mineral vivacity.



**Soil Type:**

Granite



**Method:**

Organic

**Clos Cachet**

20 Capella Crescent, Moorabbin VIC 3189  
0401 233 238

**Trade Portal**

www.closcachet.com.au  
Instagram: @closcachet

