



**CLOS CACHET**  
the finest French wines

# DOMAINE VACCELLI

## Granit Blanc

### 2021

01

**Provenance:**

Cognocoli-Montecchi,  
AOP Ajaccio

02

**Grape Variety:**

100% Vermentino

03

**Pairing:**

Seafood, crayfish, pan seared  
scallops and poultry

04

**Serving:**

Temperature: 11°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 Granit Blanc plot selection has vines 26 years old on average, sitting at the highest part on the hill, facing the sea (which brings salinity to the wine).



**Vinification:**

Direct pressing, with settling of the must. The fermentation is in old 12-hL casks, maturation for 12 months on the lees, and in stainless steel vats for 4 months. Bottling at the estate with a light clay collage if necessary but always with filtration.



**Tasting Notes:**

Notes of citrus fruits, lemon oil, yellow fruits, chamomile flowers, and iodine infused in sharp minerality. The palate is charged with intensity, which evolves as the wine breathes, giving way to a sensation of beautiful length and a subtle hint of smoke. A stunning cuvée to cellar for up to 10 years.



**Soil Type:**

Granite



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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