



CLOS CACHET
the finest French wines

DOMAINE VACCELLI

Granit Rouge

2020

01

Provenance:
Cognocoli-Montecchi,
AOP Ajaccio

02

Grape Variety:
100% Sciaccarellu

03

Pairing:
Spit-roast suckling Corsican pig

04

Serving:
Temperature: 16°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.

Vaccelli's Granit Rouge is from Sciaccarellu grapes grown on vines with an average age of 45+ years old on a plot selection of 1.5h with East-West exposure. Manual harvesting is conducted along with controlled yields.



Vinification:

For the Granit Rouge the vinification is done by infusion, with light punching down and pumping over, for 30 days in stainless steel tanks. 20 months of aging in demi-muids, 15% new oak, followed by bottling with light filtration.



Tasting Notes:

Deep nose carried by notes of black cherry, blackberry, sweet spices, hint of leather. The palate has great finesse, silky tannins and endless length. A craft of gastronomy. Worth decanting for 1 hour or cellar 10-15 years.



Soil Type:

Granite



Method:

Organic

Clos Cachet

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Trade Portal

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