



**CLOS CACHET**  
the finest French wines

# DOMAINE VACCELLI

## Quartz Blanc

### 2021

01

**Provenance:**

Cognocoli-Montecchi, Ajaccio,  
Ile de Beauté IGP

02

**Grape Variety:**

Carcaghjolu bianco, Riminese,  
Genovese, Codivarta

03

**Pairing:**

Great by itself, Grilled Corsican  
bass with fennel, or a thyme  
butter grilled lobster

04

**Serving:**

Temperature: 9-10°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. This Quartz cuvée is a blend of four white grape varieties native to Corsica: Carcaghjolu Bianco, Riminese, Ghjenuvese and Cudivarta. The vines were only planted in 2013 on sandy granitic soils, and are manually harvested.



**Vinification:**

The four grape varieties are harvested by hand on the same day, followed by direct pressing, vinification together in the same casks, settling of the must, maturation in wooden casks on fine lees for one year without stirring. Then in stainless steel vats for 4 months, bottling always with filtration.



**Tasting Notes:**

A nose with notes of yellow plum, white flowers, honey, and lime tree. Generous, soft on the palate, with incredible intensity and this invisible acidity which make for a very complete, very drinkable wine! Perfectly balancing firmness and lusciousness. To be aired for 40 minutes if drinking now or cellar 10-15 years.



**Soil Type:**

Granite



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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