



CLOS CACHET
the finest French wines

DOMAINE VACCELLI

Quartz Rouge

2020

01

Provenance:

Cognocoli-Montecchi, Ajaccio,
Ile de Beauté IGP

02

Grape Variety:

40% Carcajolo,
40% Minustellu,
20% Sciaccarellu

03

Pairing:

Corsican charcuterie, a wild
boar shoulder or a simmered
dish like osso-bucco.

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. For its first vintage in this red Quartz cuvée, Vaccelli sees things big.



Vinification:

28 months of ageing in half-muids. It is therefore a wine from a very long and delicate fermentation, which in the end is more like an infusion, in order to obtain a tannic cuvée just what it takes.



Tasting Notes:

The power of Minustellu, the structure of the Carcajolo and the intense fruity character of the Sciaccarellu. A beautiful balance and complexity are expected. To be aired for 60 minutes if drinking now or cellar 3-5 years.



Soil Type:

Granite



Method:

Organic

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Trade Portal

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