



CLOS CACHET
the finest French wines

DOMAINE VACCELLI

Vaccelli Rosé

2021

01

Provenance:

Cognocoli-Montecchi,
AOP Ajaccio

02

Grape Variety:

100% Sciaccarellu

03

Pairing:

Mediterranean cuisine

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 Vaccelli Rosé is from vines averaging 30 years old and planted on slopes of sandy granitic soils. The grapes are harvested by hand, and the yields kept low.



Vinification:

Direct pressing, then debourbage for 24 hours. The vinification is in foudres Stockinger and Rousseau and 500L demi-muids. Aged for 19 months on lees in foudres and demi-muids, 3 months in stainless tank and 5 months in bottles. Then bottled at the winery with light clay collage if necessary but always with filtration.



Tasting Notes:

A nose with notes of white flowers, redcurrant, citrus peel, and maquis. The palate has a juice that combines body and freshness, great finesse and beautiful structure. A gastronomic rosé with ageing potential of 6-8 years.



Soil Type:

Granite



Method:

Organic

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Trade Portal

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