



CLOS CACHET
the finest French wines

DOMAINE VACCELLI

Vaccelli Rouge

2020

01

Provenance:

Cognocoli-Montecchi,
AOP Ajaccio

02

Grape Variety:

100% Sciaccarellu

03

Pairing:

Cold cut, charcuterie, cheeses,
grilled lamb

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.

The Vaccelli Rouge plot is a selection of 25+ year old vines of Sciaccarellu with an average yield of 44 hl/ha. All grapes are harvested by hand, and a blend of two parcels, one exposed East-West, the other one North-South.



Vinification:

Indigenous yeasts, maceration by infusion for 3-4 weeks, with light pumping over and cap punching. 20 months of maturation in demi-muids with about 10% new oak, then bottling with light filtration.



Tasting Notes:

Containing notes of kirsch, plum, black currant, sweet spices. It has a crisp, aromatic, fresh and airy mouthfeel. Long finish enhanced by a lovely acidity. Drink now with a 40 minute decanter or cellar 4-6 years.



Soil Type:

Granite



Method:

Organic

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Trade Portal

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