

CLOS POGGIALE

AOC Corse
Red 2004

TERROIR AND GEOLOGY

The Clos Poggiale vineyards are on the east coast of Corsica. They cover 10 hectares on the plateau of Pianiccia, a promontory backing onto the mountains overlooking the plain of Costa Serena. The soils are rather barren but deep, which is very good for water management, a vital factor in very dry climates. The higher parts of the Clos consist of granitic arenite sand and colluviums. The lower parts lie on a clayey limestone and smooth pebble subsoil.

CLIMATE

The combined influence of the sea and mountains creates a unique micro-climate where the exuberance of the sun is tempered by the wind. Phenolic development of the grapes is enhanced by the cool air rolling down from the hills at night.

VARIETIES & CULTIVATION METHODS

Two varieties: **Syrah** and **Nielluccio**

- 100% organic soil inputs
- During the winter, extensive grazing by flocks of sheep is a natural way to control and maintain the grass whose root system helps to stop the soil from packing down.
- In the spring, digging aerates the soil and preserves its microbial content as well as allowing the vine to send its roots deep down to absorb nutrients. The vines are entirely trellised to ensure their good state of health and perfect ripening of the berries.
- Hard cordon de Royat pruning, de-budding in springtime, tying up, thinning out and leaf stripping give the grapes the best exposure to the light and sunshine to ensure a harvest of very high quality.

VINIFICATION

Maceration is lengthy and lasts 4 weeks for both varieties. Once it and malolactic fermentation are over, the syrah is celled in barrels and the nielluccio is matured in vats on fine lees.

MATURING

French oak barrels for the syrah (1/3 new wood, 2/3 once-used wood). After 8 months, the syrah is blended with the fruity base of pure vat-matured nielluccio on fine lees.
Blend: Nielluccio 55%, Syrah 45%.

TASTING NOTES

Colour: deep dark red

Nose: powerful and fruity (raspberry liqueur) with notes of caramel, Nielluccio brings also a delicate flavour of roses.

Mouth: complex, full and fruity (red fruit) with touches of chocolate and spicy notes. Thin and silky tannins. Beautifully persistent with a very pleasant woody finish.

ACCOMPANIMENT ADVICE

This wine goes perfectly with grilled or casseroled meats, a chicken basquaise or with famous Corsican specialities such as stufattu (a meat stew marinated in red wine and herbs), leg of lamb with herbs of the maquis and charcuterie.

AGEING

When young, this wine expresses all its flavours but can be kept another two or three years.

SERVING TEMPERATURE

13-15°C to appreciate its freshness.

MEDAL / GUIDE

Bronze medal to the International Wine Challenge London 2008 & Decanter 2008
Gault & Millau 2008 note : 17/20



Available in 75 cl
& 150 cl