

CLOS CULOMBU WHITE



For Paul, the eldest child in the Suzzoni family, the passion for winemaking started at a very young age. Paul and his father planted their first Niellucciu vines in 1973 in the communes of Lumiu and Montegrosso, and vinified their first cuvées three years later. The youngest son Etienne took over the estate in 1986 after completing his studies in veterinary medicine in Paris. He was also very passionate about the terroir and excited about the potential of Calvi wines. Today the estate has over 64 hectares of vines, 12 hectares of olive trees, and has a herd of 40 cattle grazing over the 30 hectares of meadows and oak groves.

VITICULTURE

The vineyard is positioned 'entre mer et montagne' – between sea and mountains. Vines, olive trees, oak groves and meadows create a patchwork of farmland of nearly 140 hectares. The monzogranitic soils that contribute greatly to Clos Culombus diverse, and harmonious wines, is made up of crystalline metamorphic rock with high silica content and rich in potassium, magnesium and manganese. The domaine's indigenous natural yeasts also help enhance the characteristics of the terroir, and they are responsible for that marvelous transformation of grapes into wine. This terroir is on one of the oldest granitic platforms in Corsica (350 million years old). Over the millennia, there has been a gradual breakdown of the rock, in turn creating extremely sandy soils in the foothills of the mountains. The Gulf of Calvi is a drainage basin protected by the mountainous barrier of Monte Cinto and benefits from what is known as the 'Balagne microclimate'. Corsica has many microclimates. The summers are hot, dry and windy, helping to reduce the risk of fungal diseases on the vines. They made the move to become an organic growing winery in 2010. Three years later the whole of the vineyard was certified organic by ECOCERT.



VINIFICATION

The beginning step is maceration for the grapes on their skins for 6-8 hours in the press to pull as much flavor from the flesh as possible. Following the maceration, the wine is transferred to stainless steel tanks for fermentation at controlled temperatures between 12 and 16°C. The wine sits on its lees in these tanks for 5 months, which gives a rich depth of flavor to the finished wine.

Serve this wine at 10/12° C.



SKU: 852351

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| Region | Corsica |
| Classification | Corse Calvi AOC |
| Vintage | 2020 |
| Grapes | 100% Vermentinu (Vermentino) |
| Soil Composition | Granitic arenas |
| Vineyard Training | Guyot |
| Density/Yield | 45 hl/ha |
| Alcohol | 12.43% |
| Residual Sugar | 0.9 g/l |
| PH | 3.29 g/l |
| TA | 3.07 g/l |
| Free SO2 | 21 mg/l |
| Total SO2 | 52 mg/l |

TASTING NOTES

Clos Culombu grows its precious Vermentinu (Vermentino) on some Corsica's oldest monzogranitic soil, which contributes to soft expression of a very unique minerality in the wine. The Clos Culombu Blanc is 100% Vermentinu (Vermentino). Fermentation and maturation take place in stainless steel vats to retain the natural freshness. The wine rests for five months on its fine lees for added complexity. The nose is highly expressive with notes of grapefruit and white peach. The palate is slightly saline with good texture, leading into a long finish.

PAIRING SUGGESTION

This wine pairs well with grilled fish, seafood, grilled poultry, and summer salads.