

PORTOFOLIO 2017



LA CUVEE DES PIERRE





CUVÉE DES PIERRE ROUGE



History Christian Esteve created the Clos Canereccia in July 2010 after 15 years work in the family estate. The choice was made to use vats of 31hl and 26hl and one 16hl barrel with the objective of vinifying each wine like a micro-cuvée.

Location Located between Aleria and Corte on an ancient terraced carved by the Tavignanu river and on a Miocene outcrop

Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture Natural grassing-down between every other row of vines, deleafing and green harvest

Harvest Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Nielluciu 50% - Syrah 25% - Grenache 25%

Vinification 12hours in cold room in order to preserve the freshness of the bunches , 20 days fermentation at 26 °C with 2 pumping over per day. End of fermentation at 30° C for 15 days

Ageing 6 months in oak barrel of 20HL, 6 months in vat.

Tasting Strong color with shades of tiles-red. Complex nose with flinty notes, red fruits. Mouth : Red fruits and violet flavors. Supple tanins end smoothy end.

Comments Serve between 12° et 15°C



CLOS CANERECCIA - Paysan Vigneron
120 Chemin de Rotari - 20270 Aléria, Corse - France
04 95 34 17 85 - closcanereccia@orange.fr - www.closcanereccia.fr





CUVÉE DES PIERRE BLANC



History

Christian Esteve created the Clos Canereccia in July 2010 after 15 years work in the family estate. The choice was made to use vats of 31hl and 26hl and one 16hl barrel with the objective of vinifying each wine like a micro-cuvée.

Location

Located between Aleria and Corte on an ancient terraced carved by the Tavignanu river and on a Miocene outcrop

Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture

Natural grassing-down between every other row of vines, deleafing and green harvest

Harvest Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties 100% Vermentinu

Vinification 12 hours in a cold room (6°C), natural yeast, 20 days fermentation between 18 and 20°C

Ageing vat.

Tasting Brilliant color with green tints. A fruity nose with white flower aromas. Well-balanced in the mouth with citrus flavors and white peach. Persistent and fine end.

Comments Serve between 10° et 12°C



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CUVÉE DES PIERRE ROSE



History Christian Esteve created the Clos Canereccia in July 2010 after 15 years work in the family estate. The choice was made to use vats of 31hl and 26hl and one 16hl barrel with the objective of vinifying each wine like a micro-cuvée.

Location Located between Aleria and Corte on an ancient terraced carved by the Tavignanu river and on a Miocene outcrop

Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture Natural grassing-down between every other row of vines, deleafing and green harvest

Harvest Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Sciaccarellu 50%, Niellucciu 25%, Grenache 25%

Vinification 12hours in cold room in order to preserve the freshness of the berries, 20 days fermentation between 18°C and 20°C

Ageing vat.

Tasting Beautiful color of deep pink. A fruity and fleshy nose with aromas from the maquis. These flavors are also found in the mouth. Well-balanced, powerful with red fruits and citrus fruit. Persistent and delicate finish.

Comments Serve between 10° et 12°C



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LE CLOS CANERRECCIA

CLOS CANERECCIA ROUGE



History

Christian Esteve created the Clos Canereccia in July 2010 after 15 years work in the family estate. The choice was made to use vats of 51hl and 26hl and one 16hl barrel with the objective of vinifying each wine like a micro-cuvée.

Location

Located between Aleria and Corte on an ancient terraced carved by the Tavignanu river and on a Miocene outcrop

Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture Natural grassing-down between every other row of vines, defolating and green harvest

Harvest

Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Niellucciu 80% - Syrah 20%

Vinification 12 hours in a cold room, vatting by gravity, 15 days fermentation at 26°C with 2 pumping over per day, finale à chaud (30°C) pendant 15 jours.

Ageing 12 month in oak barrel of 20HL for the Niellucciu, 12 months demi-muids (Syrah, Grenache), blending, 1/3 in wood, 2/3 in vat

Tasting A strong color with shades of tiles -red. Complex nose with flinty notes. Aromas of wild-game and scents of the scrub. Powerful and persistent end with stone fruits and vanilla flavors.

Comments Serve between 12° et 15°C



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CLOS CANERECCIA BLANC



History

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Location

Located between Aleria and Corte on an ancient terraced carved by the Tavignanu river and on a Miocene outcrop

Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture

Natural grassing-down between every other row of vines, deleafing and green harvest

Harvest

Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Vermentinu 100%

Vinification 12 hours in cold room, 20 days fermentation between 18 et 20°C

Ageing 2/3 in vat, 1/3 in oak

Tasting Pale yellow color with green tints. Aromas of quince and pear with a touch of white flowers. In the mouth stone fruits flavors, a light hint of vanilla. Strong and persistent.

Comments Serve between 10° et 13°C



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CLOS CANERECCIA ROSE



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Location

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Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture

Natural grassing-down between every other row of vines, deleafing and green harvest

Harvest

Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Niellucciu 100%

Vinification 12hours in a cold-room, 20 days fermentation between 18 and 20°, 50% from maceration, 50% direct press.

Ageing Vat

Tasting A deep pink color. Red fruits like strawberry and cherry in the nose. A light touch of spice. A strong and persistent wine in the mouth. Fruity and spicy in the end. Perfect to accompany a meal

Comments Serve between 9° et 11°C



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LA CUVEE BIANCU GENTILE

Nouveauté 2016-2017

BIANCU GENTILE



History

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Location

Located between Aleria and Corte on an ancient terraced carved by the Tavignanu river and on a Miocene outcrop

Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture

Natural grassing-down between every other row of vines, deleafing and green harvest

Harvest

Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Biancu Gentile 100%

Vinification 12hours in a cold room, 20 days fermentation between 18 et 20°C

Ageing 2/3 in vat, 1/3 in oak

Tasting The Biancu Gentile gives stone fruits aromas : peach, apricot with a touch of citrus. It's a round and full-bodied wine, gourmand and fruity with a fine end.

Comments Serve between 10° et 13°C



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LES CUVEES AMPHORES

AMPHORE CARCAGHJOLU NERU



History

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Location

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Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture

Natural grassing-down, deleafing

Harvest

Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Carcaghjolu Neru 100%

Vinification 24h in a cold room at 6°C, manual seeding, no sulphite, natural yeast, 30 days skin maceration in amphora, 2 bunching per day

Ageing 12 months in amphoras

Tasting A black cherry color. Nose: complex with sweet spicy notes, ripe red fruits, flavors from the maquis, laurel. In the mouth, a powerfull wine, fruity with supple tanins.

Comments No sulphite, no fining, unfiltered



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AMPHORE VERMENTINU



History

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Location

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Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture

Natural grassing-down, deleafing

Harvest

Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Vermentinu 100%

Vinification 24hours in a cold room at 6°C, manual seeding, no sulphites, natural yeast, 25 days skin maceration, 2 pumping per day, malo-lactic fermentation

Ageing on fine lees for 5 months in amphora

Tasting An orange-yellow color. Aromas of nuts, bitter orange. A powerful and persistent wine, silky tannins. Complex with flavors of menthol, citrus fruits and nuts in the mouth.

Comments No sulphite, no fining, unfiltered



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AMPHORE NIELLUCCIU



History

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Location

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Soil & Terroir Rolled Stones, igneous rocks, alluvium and deep limestone

Viticulture

Natural grassing-down between every other row of vines, deleafing and green harvest

Harvest

Manual harvest using small crates and rigorous plot selection. Sorting on the vine and in the cellar

Varieties Niellucciu 100%

Vinification 24h in a cold room at 6°C, manual seeding, no sulphite, natural yeast, 30 days skin maceration in amphora, 2 bunching per day

Ageing 12 months in amphora

Tasting An intense ruby color. A complex and pleasant nose with black fruits and spices notes. A powerful and deep wine in the mouth, supple tannins.

Comments No sulphite, no fining, unfiltered



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