

IMPORTED BY Kermit Lynch

ABOUT THE PRODUCER

In the colorful and picturesque town of Ajaccio, capital of Corsica, you can't go far without seeing the name Abbatucci. Streets, monuments and squares bear this name - which is only natural, given that General Jean-Charles Abbatucci was a hero of the French Revolution and comrade-in-arms to another local hero, Napoleon Bonaparte. If you walk into a wine bar or restaurant, chances are you'll be served a glass of Domaine Abbatucci. The estate is run by Jean-Charles Abbatucci, a direct descendant of the general.

2022 Abbatucci Vin de France Blanc "Cuvée Faustine"

His wines are certified biodynamic, and he believes in following biodynamic practices to the letter, no matter how remote. Considered one of Corsica's oldest vineyards, Domaine Comte Abbatucci today extends over 21 hectares of granite-arena slopes, in the heart of the Taravo valley in southern Corsica, at an altitude of around 150 meters. Jean-Charles Abbatucci maintains a polyculture ecosystem, with flocks of sheep grazing in the vineyards, olive groves on ancient terraces and vast expanses of maquis, all with respect for the environment.

Cultivating the desire to offer the quintessence of each grape variety of which it has an ampelographic collection, initiated by Antoine Abbatucci, Jean-Charles' father, this Corsican wine estate is constantly evolving, supported by a strong commitment to research and innovation. In fact, its vines come from native grape cuttings, obtained decades ago from old farmers in the remote, mountainous interior of the island, saving several native varieties from extinction. Also to keep his vines happy, he has been known to bring a traditional violinist to his vineyards and play for their benefit. After the harvest, he plays the same music in his cellar while the grapes ferment and age. Does all this have a real effect on the wine? Taste it for yourself. Perhaps the proof is in the pudding.

WINE NOTES

His white Faustine, named in honor of his daughter, is probably the best introduction to his range of unique, world-class wines. This 100% Vermentino is freshly vinified: direct pressing of whole or destemmed grapes. Debourbage static for 24 to 48 hours. Alcoholic fermentation in temperature-controlled Vats. Aged on lees for 6 months. Fining if necessary and natural tartaric stabilization by chilling. Filtration and bottling.

Pale yellow color with golden highlights. Fresh and aromatic, with scents of white flowers and a hint of aniseed. Delicate on the palate, with progressive aromatic perception and a hint of minerality. It evolves towards petrol-like aromas.

Remarkable for its pale yellow color with golden reflections, it is discovered in the mouth with great delicacy. This wine presents a progressive evolution and aromatic perception. Indeed, it stands out by its dominant aniseed white flower ending with a persistent mineral note.

"Just as Burgundian Chardonnay is known for being sensitive to the nuances of place, Vermentinu yields notably different wines between—and within—the appellations of Corsica. In the granite hills above the capital city of Ajaccio, white wines are among the island's most delicate, typically featuring gentle floral suggestions and a charming peachiness. Born halfway between mountains and the sea, Jean-Charles Abbatucci's biodynamically grown Vermentinu also presents a whisper of salinity, making it a lovely apéritif or the ideal match to Mediterranean-inspired antipasti." - Kermit Lynch Wine Merchant

COUNTRY France

REGION Corsica

APPELLATION Ajaccio

SOIL TYPE Granite

VARIETAL(S)
100% Vermentinu

FARMING Biodynamic

WINEMAKER
Jean-Charles Abbatucci

