



IPO WINES

COUNTRY

France

REGION

Corsica

APPELLATION

Ajaccio

SOIL TYPE

Granite

VARIETAL(S)

30% Niellucciu
70% Sciaccarellu

FARMING

Biodynamic

WINEMAKER

Jean-Charles Abbattu



2022 Abbattu Vin de France Rouge "Cuvée Faustine"

IMPORTED BY Kermit Lynch

ABOUT THE PRODUCER

In the colorful, picturesque city of Ajaccio, capital of Corsica, you can't get very far without seeing the name Abbattu. There are streets, monuments and plazas that carry the name, which is normal given that General Jean-Charles Abbattu was a hero of the French Revolution and comrade in arms of another local hero, Napoléon Bonaparte. Step into a wine bar or a restaurant there, chances are these days they'll pour you a glass of Domaine Abbattu. The domaine is run by Jean-Charles Abbattu, a direct descendant of the General, who has now become a local hero of another kind—for providing the local populace with its most sought-after libation.

Corsicans are proud defenders of their traditions and environment, and with Abbattu they indulge guilt-free. His wines are certified biodynamic, and he believes in following even the most far-out biodynamic practices to the letter. On his large estate south of Ajaccio he keeps a pristine poly-culture ecosystem in place, complete with herds of sheep foraging through his vines, groves of olive trees on ancient terraces, and large swaths of untouched forests. His vines come from cuttings of indigenous grapes, sourced decades ago high up in the isolated and mountainous interior of the island from elderly peasant farmers, effectively saving several native varieties from extinction. To keep his vines happy, he's known to bring a traditional violinist to his vineyards and play for their benefit. After the harvest he'll treat his cellar to the same music as his grapes ferment and come of age. All part of the terroir, he says. Does all this have an actual effect on the wine? Have a taste for yourself. The proof just might be in the pudding.

WINE NOTES

Vines are planted at a density of 3,500 vines per hectare, natural grass ground cover between each vineyard row, biodynamic practices have been followed since 2000, all fruit is harvested by hand. Fermented in stainless steel and cement tanks.

The wine shows unbelievable freshness, with spicy red fruit, olive brine, and smoked meat. Dusty earth and intense minerality round out the palate for a wine that is so rustic and comforting, yet expressive and complex, all at the same time.

"Jean-Charles Abbattu farms the rugged, windswept, granite slopes of southern Corsica, applying biodynamic and other experimental farming practices to Corsican grape varieties like Sciaccarellu, Barbarossa, and Carcajolu Neru. His Faustine rouge—named for his daughter—is probably the best introduction to his lineup of unique, world-class wines. It is made primarily from Sciaccarellu, a grape whose name in Corsican refers to the way the berries, when ripe, crunch under one's teeth. You feel a similar sensation while sipping on the crushed, fermented result of those same berries: this vibrant, resinous rouge is reminiscent of succulent, freshly harvested red berries and pomegranate seeds. Its freshness and light hue belie its impressive structure and density, which largely come from Sciaccarellu's counterpart in the blend, Niellucciu. Have you ever tasted another wine like this? Corsicans love goat meat, and Faustine would be a perfect match for Chris Lee's goat chops." - Kermit Lynch Wine Merchant