

SPIEGEL & PEACH

EST 2020



Domaine Vico

History of Domaine:

In the heart of Corsica, down the Popolasca snowy peaks, the 82 hectares of vineyard of the Domaine Vico/Clos Venturi overlooks the Golo Valley. The estate and the vineyard benefit from a unique location in the mountains surrounding the village of Morosaglia, in the north-eastern part of Corsica, about 53 kilometres southwest of Bastia. The vineyards were planted by Jean Vico in 1902, planting many vines at the very limit of wine growing zones in Corsica, proving to be an innovative and pioneering Vigneron for his time. Today the estate is run by Emmanuel Venturi and his family. They have been running the estate since 1990.

Vineyard holdings in hectares: Domaine Vico about 60 ha

How many employees? 20

Organic/biodynamic certified or principles? Domaine vico certification HVE , organic conversion C3 AB
next year full organic certified AB ecocert

How many wines produced in total? How many bottles produced?

Vico 10-12 wines about 400.000 bottles

Description of soils/climate:

Domaine Vico and Clos Venturi are the only vineyards located in Corsica's interior. These vineyards setting is magnificent, between 300 and 400m in altitude, with nearby peaks rising to 2,200m. In the summer growing season, daytime temperatures can reach 45°C, while at night they can drop to below 15°C. Domaine Vico has two parcels of vines. The 60 ha around Ponte-Leccia, which has two distinct soil types, is planted with Vermentinu, Niellucciu, Sciaccarellu, Grenache and Syrah. The production technique here is best described as at the top of the technology, and Domaine Vico's wines are authentic Corsican wines with a strong character. However, there are authentic Corsican wines made at the domaine's Clos Venturi parcel, 5km away, 100m higher up the mountain, and located on schist-laden slopes with a south, south-eastern exposure. This is at the limit of the winemaking zone in Corsica; winter temperatures at this altitude can drop to -10°C at night.

The effect of this terroir, along with lower yields, hand-harvesting in multiple passages, and more careful winemaking is startling.

These Corsican wines truly benefit from their location. They are quite harmonious wines that will seduce you with their purity, freshness and nuanced fruits.

Brief description of viticulture practices:

The respect of our both Terroir is the central element of our philosophy as winegrower and guides step-by-step our permanent quest for their understanding. How do we respect our terroir?

First by observing the natural environment and trying to understand it, then to adapt and reconsider all our methods.

Our 21 vineyard plots, all located on the central depression of Corsica, are delineated since 20 years and require each specific working. Each of these plots is worked differently to respect their uniqueness.

In addition to this geological complexity, we have demonstrated for more than 10 years our willingness to replant indigenous, forgotten or fallen into disuse varieties.

If geology is the backbone of our two estates, these varieties are our blood and the affirmation of our identity as estate requires their development. 20 varieties, unknown to the public, are now planted at our estates symbolizing Corsica's incredible richness in wines and vines.

The next step in our quest was the reconsideration of our cultural approach.

To become less intrusive, we looked for softer mechanical tillage methods, using even horses for some parcels that required it. Since 10 years, herbicides have been banished from Clos venturi. We worked partially, then fully biodynamic. On the Domaine Vico, the way to go is longer, but we work with the same logic: without herbicides and we achieve next a 100% organic estate.

We work passionately to express central Corsican's terroirs, respecting the region's environment and traditional practices. The team works throughout the year with exacting levels of care and precision to achieve excellence and reveal the true characteristics of each single estate.

As well as maintaining the deep-rooted values upon which the family has always insisted, the domain has managed to instill its vineyards and its wines with great vitality, thanks to modern technology and a resolute avant-garde vision.

Wines

Destemming? Skin contact? Pressing method?

All destemmed. White and rose some skin contact, red 30 days maceration. All pneumatic pressing.

Fermentation vessel? Natural yeasts used?

White and rose fermented in stainless steel, red in cement. White and red indigenous yeasts.

Describe malolactic practices and any lees contact/stirring:

White and rose blocked with 6-8 months on lees. Red 12-18 months on lees.

Describe maturation vessels used. How long?

All in cement, see above for timings.

Fining? Filtration? (vegan?)

All wines lightly filtered, no fining (vegan friendly)

Residual sugar (or dosage)/acidity/Sulphur levels?

Tasting note:

Blanc 2019 - 100% Vermentino. Very white Rhone in feel, textural and a bit creamy, with saline minerality, pear, white flowers, grapefruit and brown sugar. Some wild thyme notes. Everything is in balance.

Rose 2019 - 70% Niellucciu, 20% Grenache, 10% Sciaccarellu. Delightfully pretty rose, with creamy red fruits (cherry and strawberry), herbes de Provence, and cool minerality. The fruit is surprisingly intense and mouth-filling, and drawn out by freshness on the finish. Absolutely scrumptious.

Rouge 2018 - 70% Niellucciu, 20% sciaccarellu, 10% Syrah. Plummy and black cherry nose, it's filled out, smooth and fresh. Very drinkable and light on its feet, with more of that herbes de Provence found in all the wines here.

Grapes used:

Nielluccio - AKA Sangiovese! Origins in Southern Italy, made its way to Tuscany and Corsica. Late ripening. Most planted in Corsica, widely believed to be indigenous, likely brought by Genoese who ruled the island until the 18th century. Thrives off clay-limestone soil to produce tannic but ageworthy wines.

Sciaccarello - AKA Mammolo. Perfumed variety blended with Sangiovese in Central Italy, more important in Corsica. Tuscan origins. Violet aromas. Late ripening. Name means 'crunchy'. Dominant variety in the South of the island. Varietal wines pale in colour with high alcohol, fresh acidity, red fruit and spice, often made as roses.

Vermentino - AKA Favorita, Roero, Malvasia, Rolle. Origins in Piemonte but taken to Corsica in fourteenth century. Mid ripening, like to be near the sea. Aromatic, crisp, high quality. Styles range from intensely aromatic to steely citrus.

Grenache - Late ripening, needs a warm climate. High sugar potential and can lose colour with high yields. Moderate acidity. Best trained as bushvines. Thrives in hot and dry climates - will be well suited to climate change. In Chateauneuf, small, thick skinned, deep coloured berries, herby/spicy, high alcohol and ripe sweetness. Makes herby, dry roses.

Syrah - Origins in Northern Rhone. Mid ripening with a short window for optimum harvesting. Gentle tannins, weight mid palate. Leather, liquorice, tar, black pepper, sometimes burnt rubber when underripe, sweet black fruit when fully ripe in warmer climates. Very ripe to overripe leads to dark chocolate and prunes with porty overtones.