



Domaine de Granajolo

Region: Corsica – Porto Vecchio AOC

Information: André Boucher claimed the 25 ha (63 acres) of his Domaine de Granajolo from the Corsican maquis, the famous local bushland, in 1978. The vineyard he planted is located in the village of Sainte-Lucie-de-Porto Vecchio vicinity, and is cultivated according to the rules set by the International organic agricultural Fédération Nature et Decouverte. As a result, no fertilizers, no weed killers, and no insecticides are used.

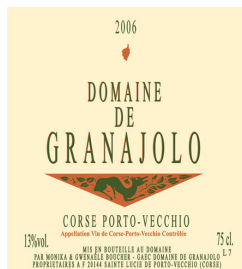
The vines, planted on hills, grow in an extremely dry micro-climate purified by sea winds and are from traditional varieties from the AOC Vin de Corse Porto Vecchio: Sciaccarellu, Niellucciu, for the reds and Vermentinu for whites. It is because of their passion for nature that André and Monika Boucher opted to cultivate their vines in an **organic** environment.

The culture and winemaking methods are rigorously controlled all year long by the Ecocert institute and its affiliates, whose mission it is to deliver the **organic certification**. The domain is now run by Gwenaele, their daughter, who graduated with an oenology degree from Bordeaux. Gwenaele took over after her father passed. Her influence brings a feminine touch and some modernity which truly become the wines produced.

Organic Estate.

Female Winemaker: Gwenaele Boucher

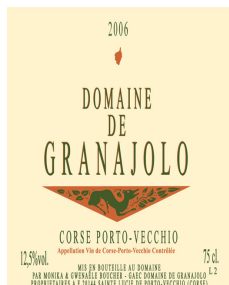
The Wines:



Blanc

This wine is marked by an intense bouquet of tropical fruits, menthol flowers, citrus and pineapple. Fresh, subtle palate with a persistent aftertaste of almonds and apple.

100% Vermentinu from 15 to 25 years old vines on chalky, sandy and limestone soils. Aged in tank for 6 to 8 months before bottling.



Rose

A full bodied rose also very fresh, marked by red fruit with hints of spice and pepper.

Barbarossa (35%), Grenache (30%), Syrah (35%) from 15 to 25 years old vine from hillside granite soils. Aged in stainless steel tank; direct press.