



KERMIT LYNCH WINE MERCHANT

CLOS CANARELLI

Country: France

Region: Corsica

Appellation(s): Corse Figari, Vin de France

Producer: Yves Canarelli

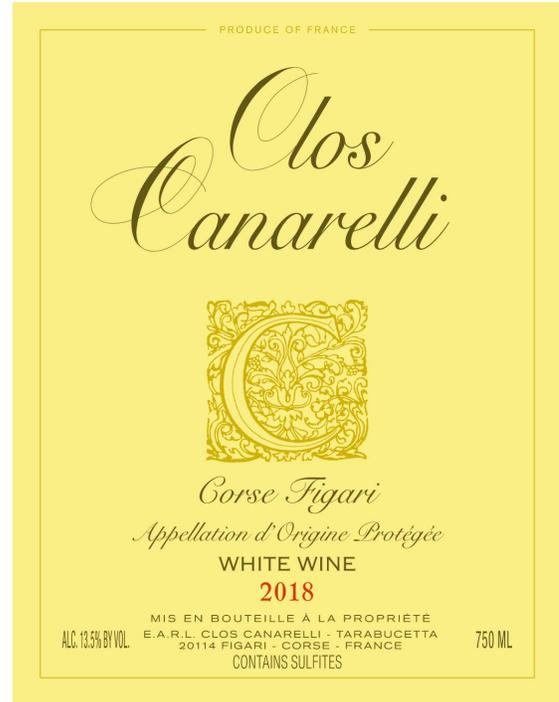
Founded: 1968

Annual Production: 10,800 cases

Farming: Biodynamic (certified in 2006), Organic (Certified Ecocert)

Near the remote village of Tarabucetta, outside of Figari on the southern tip of Corsica, Yves Canarelli has made quite an impact not only in Corsica, but on mainland France as well. Now it is our turn. As a former student of economics who turned to enology, Yves strikes a fascinating balance between thoughtful intellectual and ardent traditionalist. Since taking over the family domaine in 1993, he has championed the restoration of native Corsican varietals. The appellation Corse Figari lies along a plateau just inland from the coast, where grapes have been farmed since the 5th century B.C. Though Figari is regarded as the most ancient growing region of Corsica, it has still taken pioneers like Yves having the courage to rip out entire vineyards of foreign varietals before Corsican wines have finally received the recognition they deserve. While the INAO remains slow to approve bottlings of some of the oldest of these heirloom varietals, often reducing them to the inferior “Vin de France” appellation, Yves Canarelli defends the history of Figari’s *terroir* with passion, confidence, and conviction.

Although sparse in quantity, the granite and red alluvial soil at Clos Canarelli is nonetheless rich in minerals. The ever-constant wind from the Gulf of Figari makes for challenging growing conditions: while it serves as a terrific natural antiseptic for the vines, it can also dry the soil out easily. Yves’s choice to convert the domaine to both organic and biodynamic viticulture has made it possible for his wines to display an unusual freshness, complexity, and aromatic intensity that others in Figari have been unable to achieve. In the cellar, Yves only uses indigenous yeasts, and prefers slow, deliberate, precise fermentations, and leaves his reds unfiltered. Ever the scholar, he also enjoys experimenting with egg-shaped cement tanks (modern-day amphorae) and whole cluster fermentations. After nearly ten years of watching and tasting Yves’s evolution, KLWM is proud to announce Clos Canarelli as the most recent addition to our portfolio of the cream of the crop Corsican domaines.





KERMIT LYNCH WINE MERCHANT

CLOS CANARELLI (continued)

<u>Wine</u>	<u>Blend¹</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Corse Figari Rosé	50% Sciaccarellu 30% Niellucciu 20% Grenache	Planted in 1997	Granite	13.25 ha
Corse Figari Blanc	Vermentinu	Planted in 1997	Granite	5.3 ha
Corse Figari Rouge	80% Niellucciu 15% Syrah 5% Sciaccarellu	Planted in 1997	Granite	7.95 ha
Vin de France Carcaghjolu Neru	Carcaghjolu Neru	Planted in 2007	Granite	1 ha
Vin de France Rouge “Tarra d’Orasi ”	<i>Field Blend:</i> Sciaccarellu, Minustellu, Cinsault	140 years	Sand, Granite	.25 ha
Vin de France Blanc “Tarra d’Orasi”	70% Vermentinu 30% field blend of Genovese Carcaghjolu Biancu Paga Debiti Barbarossa	140 years	Granite	.25 ha
Vin de France Blanc “BG”	Biancu Gentile	Planted in 2000	Granite	.5 ha
Corse Figari Rouge “Amphora”	80% Niellucciu and Sciaccarellu, 20% Minustellu, Carcaghjolu, Moresconu	14 years average	Granite	.5 ha
Corse Figari Blanc “Amphora”	100% Vermentinu	Planted in 1997	Granite	.5 ha
Corse Figari Rouge “Alta Rocca”	Sciaccarellu	Planted in 1997	Granite	N/A
Vin de France Muscat MPG	Muscat à Petit Grains	Planted in 1997	Granite	.7 ha
Vin de France Bonifacio Rouge “Tarra di Sognu”	50% Carcaghjolu Neru, 40% Sciaccarellu, 10% Minustellu	Planted in 2013	Limestone, Chalk	2 ha
Vin de France Bonifacio Blanc “Tarra di Sognu”	80% Vermentinu, 10% Rimenese, 5% Biancu Gentile, 4% Genovese, 1% Carcaghjolu Biancu	Planted in 2013	Limestone, Chalk	3 ha

“ha”=hectares; one hectare equals roughly two and a half acres



CLOS CANARELLI (continued)

VITICULTURE / VINIFICATION

Corse Figari Rosé:

- Whole cluster fermentation
- Juice obtained by 90% direct press, 10% *saignée*

Corse Figari Blanc:

- Wine undergoes partial malolactic fermentation
- Wine ages mostly in large *foudres*, along with some older, neutral barrels

Corse Figari Rouge:

- 100% de-stemmed
- Cap is punched-down once a day during fermentation
- Fermented and vinified in large *foudres* for 14 to 18 months
- Not filtered

Vin de France Rouge Carcaghjolu Neru:

- 100% de-stemmed
- Cap is punched-down once a day during fermentation
- Fermented and vinified in large *foudres* for 14 to 18 months
- Not filtered

Vin de France Rouge “Tarra d’Orasi”:

- 100% de-stemmed
- Cap is punched-down once a day during fermentation
- Fermented and vinified in large *foudres* for 14 to 18 months
- Not filtered
- Grapes are sourced from a field blend from a tiny plot of 140-year old vines, planted pre-phyllloxera on its own rootstock, in Orasi, an isolated and higher elevation hamlet near Figari (which protected it from phylloxera). The yields are almost too miniscule to put a number on it; it is an extremely rare and tiny production.
- The yields are almost too miniscule to put a number on it; it is an extremely rare and tiny production.



CLOS CANARELLI (continued)

Vin de France *Blanc* “Tarra d’Orasi” :

- Whole clusters are pressed directly at harvest
- Fermented in tank then aged 24 months on lees in barrel
- Completes malolactic fermentation

Vin de France *Blanc* “BG”:

- Whole clusters are pressed immediately after harvest
- Fermented on lees in concrete eggs
- Bottled in the spring following harvest
- Lightly filtered to remove heavy lees
- “BG” stands for Biancu Gentile

Corse Figari *Rouge* “Amphora”:

- 100% de-stemmed
- Vinified in amphora for 4 to 7 weeks
- Aged in stainless tanks and neutral barrel for 7 to 9 months
- Not filtered nor fined
- No sulfur used in vinification nor bottling
- The bottom of each amphora is lined with beeswax

Corse Figari *Blanc* “Amphora”:

- At harvest, amphoras are filled directly with 2/3 of Vermentinu must and 1/3 Vermentinu whole clusters
- Fermented and aged in amphora for 3 months, then transferred to old barrels for 3 more months aging
- Wine undergoes complete malolactic fermentation
- Not filtered nor fined
- No sulfur used in vinification nor bottling
- The bottom of each amphora is lined with beeswax

Corse Figari *Rouge* “Alta Rocca”:

- Fermentation lasts 1 month in stainless steel tank with regular punchdowns
- Aged in foudre for 25 months
- Not filtered nor fined



KERMIT LYNCH WINE MERCHANT

CLOS CANARELLI (continued)

Vin de France Muscat MPG:

- “MPG” is simply the abbreviation of Muscat à Petit Grains
- A vendange-tardive, non-muted sweet wine
- Grapes are harvested at 18% potential alc, fermented in barrel to 15% alc
- 45g of residual sugar per liter
- Aged for 2 years in older barrels

Vin de France Bonifacio *Rouge* “Tarra di Sognu”:

- Grapes 100% de-stemmed
- Fermented in wooden tanks
- Aged 18 months in *foudre* and *demi-muid*

Vin de France Bonifacio *Blanc* “Tarra di Sognu”:

- Grapes 100% de-stemmed
- Fermented in *demi-muid*
- Aged 8 months in *foudre* and *demi-muid*