



KERMIT LYNCH WINE MERCHANT

DOMAINE MAESTRACCI

Country: France

Region: Corsica

Appellation(s): Corse Calvi

Producer: Camille-Anaïs Raoust

Founded: 1981

Annual Production: 10,000 cases

Farming: Biodynamic (practicing)

Website: www.domaine-maestracci.com



High in the foothills of Monte Grossu mountain, inland from Calvi, lies the granite plateau of Reginu, an area long known for *U Vinu di E Prove* – the wine of the Prove, as the micro-climate is known. The particularity of the plateau is the exposition to hot and dry daytime temperatures with high altitude cool nights, all within a short distance from the sea and regular maritime winds. The plateau has been continuously used for vine and olive growing for centuries, and was once the site of a major olive pressing operation that supplied a large part of France with its olive oil. In 1945, when the owner of the olive oil mill packed up and moved his operation to colonial Algeria in search of bigger land and greater profits, Roger Maestracci saw a golden opportunity and moved in. The departing olive oil baron had left behind a massive concrete structure with walls so thick the air inside stayed cool year round. Originally used to house the mill and the pressed oil, Roger adapted the structure for old wooden casks and concrete tanks and set about replanting vines on the property. Within a few years the domaine had established a firm reputation in the area and when it came time for Roger to retire in the early 1980's he passed along the reins of the domaine to his son-in-law, Michel Raoust, who has since handed over the winemaking and winery management to his daughter, Camille-Anaïs Raoust. Given the particularity of the *terroir* and the diverse influence of the temperature variations and granite soils, Camille allows the red an extended time to age and mellow before release, at least two years in large oak casks, while the white is bottled young to maintain the freshness and iodized ocean breeze of the *terroir*. The wines Camille makes are quintessential Mediterranean food wines.



DOMAINE MAESTRACCI (continued)

<u>Wine</u>	<u>Blend¹</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Corse Calvi <i>Blanc</i> “E Prove”	Vermentinu	25 years	Clay, Sand, on Granite	1.5 ha
Corse Calvi Rosé “E Prove”	40% Niellucciu 40% Sciaccarellu 20% Grenache	45 years	Clay, Sand, on Granite	4 ha
Corse Calvi <i>Rouge</i> “E Prove”	35% Niellucciu 35% Grenache 15% Sciaccarellu 15% Syrah	25 – 40 years	Clay, Sand, on Granite	6 ha
Corse Calvi <i>Rouge</i> “Clos Reginu”	35% Niellucciu 30% Grenache 15% Sciaccarellu 15% Syrah 5% Mourvèdre	5 – 25 years	Clay, Sand, on Granite	5 ha
Corse Calvi <i>Rouge</i> “Les Marottes d’Anais”	50% Niellucciu 50% Sciaccarellu	Planted in 1973-74	Clay, Limestone	4 ha

¹ Corsican spellings of grape varieties

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

VITICULTURE / VINIFICATION

- All grapes picked by hand

Corse Calvi *Blanc* “E Prove”:

- Must undergoes one day of cold-soak and then the grapes are pressed
- Fermentation takes place in stainless steel

Corse Calvi Rosé “E Prove”:

- Niellucciu and Sciaccarellu are co-planted in the same parcel and vinified together
- Made by 90% direct press, 10% *saignée*
- Wine aged in stainless steel



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DOMAINE MAESTRACCI (continued)

Corse Calvi Rouge “E Prove”:

- Fermentation lasts 15 days to 3 weeks, then the grapes are pressed
- Wine is raised for one year in stainless steel and then one year in *foudre* or French oak barrels
- Out of the 50 barrels used to age the wine, 1 or 2 are replaced each year
- Wine is aged in bottle for 6 months to a year

Corse Calvi Rouge “Clos Reginu”:

- Made from domaine’s youngest vines
- Wine ages in tank
- Bottled unfiltered

Corse Calvi Rouge “Les Marottes d’Anaïs”:

- Grapes are co-planted and fermented together
- Fermented in 500-liter new oak barrels
- Fermented “en phase liquide”—24 hour maceration in stainless steel, then pressed and fermented in 500-liter new oak barrels for 10 days
- Aged 6 months in barrels
- Camille’s father gave her the idea to call the wine “Marotte”, or hobby, because of the unique vinification