



KERMIT LYNCH WINE MERCHANT

DOMAINE GIACOMETTI

Country: France

Region: Corsica

Appellation(s): Patrimonio

Producer: Christian Giacometti

Founded: 1987

Annual Production: 7,500 cases

Farming: Organic (practicing)



Corsicans are no strangers to rugged landscapes and isolated areas, yet there is only one spot on the island that has earned the name of “Desert” among Corsicans. The Agriates Desert is a large, rugged, empty and arid swath of land between the Cap Corse and Calvi on the northern end of the island. There are no cities nor towns, only one small paved road, and only one hamlet, with a dozen or so inhabitants. It’s swept year round with the *Libecciu*, a hot and dry wind that rolls down off the Italian coast, and it’s been an empty area for nearly a century. The wind combined with the clay-granite soils makes growing anything here extremely laborious, with the vines requiring constant plowing to allow the roots to forage deep for water and nutrients. The Giacometti family boldly moved here in 1987, taking over vines that had been planted in 1966. The appellation authorities granted Patrimonio appellation status to these vines, even though the estate is several miles from the village of Patrimonio and other vineyards. Given the isolation of the domaine, word of the wines and the estate haven’t travelled far, though an important and loyal Corsican clientele has permitted the domaine to thrive. The Giacomettis have long made a generous, approachable style of Patrimonio, similar to what has traditionally been served by the pitcher at the Corsican dinner table. The *terroir* here provides conditions that allow the Niellucciu vines to forage deep into the granite rock for nutrients and to ripen without excess.

To find the estate one needs to venture far from the one paved road of the region, and a good 4x4 vehicle is essential. The founder, Christian Giacometti, has gradually been handing over the reins to his daughter Sarah and son Simon after 25 years of constant and heroic labor to make wine in an inhospitable land. The kids are all right, as they say, continuing on with their unique and eminently drinkable style of Patrimonio, all the while experimenting with Sciaccarellu plantings (extremely rare for Patrimonio) and offering a glimpse of great things to come.



DOMAINE GIACOMETTI (continued)

<u>Wine</u>	<u>Blend¹</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Patrimonio Blanc “Cru des Agriate”	Vermentinu	8–28 years	Clay, granite	35 ha total
Patrimonio Blanc “Cuvée Sarah”	Vermentinu	42 years	Clay, granite	
Patrimonio Rosé “Cru des Agriate”	75% Niellucciu, 25% Sciaccarellu	Planted in 1988, 1990, 1993	Granite	
Vin de France Rouge “Sempre Cuntentu”	Sciaccarellu	17 years	Granitic sand	
Patrimonio Rouge “Cru des Agriate”	90% Niellucciu 10 % Sciaccarellu	10–45 years	Clay, granite	
Patrimonio Rouge “Cuvée Sarah”	90% Niellucciu 7% Sciaccarellu 3% Grenache	45 years		
Vin de France Rouge “Sempre Azzesu”	Syrah	7 years		
Vin de France Rouge “Le Vin Coule Dans Nos Veines”	75% Niellucciu, 25% Grenache	Planted in 1990	Granite	2 ha

¹ Corsican spellings of grape varieties

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

VITICULTURE / VINIFICATION

Patrimonio Blanc “Cru des Agriate”:

- Hand-harvested
- Fermented with indigenous yeasts in stainless steel tank
- Aged for less than 6 months on fine lees in stainless steel tank

Patrimonio Blanc “Cuvée Sarah”:

- Hand-harvested
- Fermented and aged in demi-muids (2/3 new oak)
- Aged for 10 months



DOMAINE GIACOMETTI (continued)

Patrimonio Rosé “Cru des Agriate”:

- Rosé from direct press
- Grapes are fermented separately
- Fermentation in stainless steel for about 1 month
- No malolactic fermentation
- Aged 5 months in stainless steel before bottling

Vin de France Rouge “Sempre Cuntentu”:

- Hand-harvested
- Fermented with indigenous yeasts in stainless steel tank
- Aged on fine lees for 9 months in stainless steel tank
- Not filtered

Patrimonio Rouge “Cru des Agriate”:

- Hand-harvested
- Fermented with indigenous yeasts in stainless steel tank
- Aged for 10 months on fine lees in stainless steel tank

Patrimonio Rouge “Cuvée Sarah”:

- Hand-harvested
- Fermented with indigenous yeasts in stainless steel tank
- Aged for 12 months in old 228L barrels
- Named for Christian’s daughter

Vin de France Rouge “Sempre Azezzu”:

- Hand-harvested
- Grapes are de-stemmed, crushed, and fermented with indigenous yeasts in stainless steel tank
- Aged for 12 months on fine lees in 500L barrels
- Not filtered

Vin de France Rouge “Le Vin Coule Dans Nos Veines”:

- Hand-harvested
- Grapes are sourced from the *lieu-dit* Batolaccio
- Grapes are de-stemmed and co-fermented in stainless steel tank
- Aged for 6 months on fine lees in stainless steel tanks