

# JUNE 2022 CLUB SELECTION



## 2021 CLOS ALIVU ROSÉ PATRIMONIO AOP CORSICA, FRANCE

The name Eric Poli is almost synonymous with Corsican wine. In addition to working as director at Domaine de Piana, his family's 75-acre estate on Corsica's East Coast, in 2005 Eric bought 74 acres of old-vine Niellucciu and Vermentino in the heart of Patrimonio (the oldest appellation on the mountainous island of Corsica) and 108 acres just outside his hometown of Linguizzetta. Today, he not only manages these vineyards, but also oversees 86.5 acres for his wife's family estate, Clos Teddi, as well as Clos Alivu's 11.7 acres, making the wines for all three.



Clos Alivu only grows grape varieties the Corsicans consider native to Corsica\*: Vermentino for its white wines and Niellucciu for its reds and rosés. Protected by the maritime influences of the Golfe de Saint-Florent, the vines cultivated on the Petra Bianca (soils rich in silica, alumina and potash) of Patrimonio's hillsides rarely require treatment of any kind, so Eric farms his vines organically. Niellucciu, which has been genetically linked to Sangiovese, thrives on the island of Corsica and although the yields are low, results in wines with more freshness and finesse than those made from its Tuscan cousin.



100% Niellucciu from 55-year-old vines. Produced entirely from direct press juice, the grapes were destemmed and pressed to temperature-controlled stainless-steel vats. Fermentation lasted approximately three weeks with twice daily pump-overs. No malolactic fermentation, *élevage* in stainless steel; the finished wine was bottled in February.



Palest pink color. Delicate aromas of red berries. The palate is bright and focused with flavors of raspberry and rhubarb, with a nice, crisp finish. It is the perfect accompaniment to both warm sunny days and sizzling summer nights!

*\*Grape vine genetics are exceedingly complex and often disputed.*

## R O S É S E L E C T I O N



■ RETAIL: \$25.00  
WINE CLUB MEMBER: \$21.25

■ SUGGESTED RECIPE: : Watermelon Feta Salad with Mint

# JUNE 2022 CLUB SELECTION



## 2021 DOMAINE DE FIGUEIRASSE GRIS DE GRIS SABLES DE CAMARGUE IGP, FRANCE



For more than a century, the Saumade family has tended vines on the sandy shores of the Camargue delta in the south of France, establishing Domaine de Figueirasse in 1905 with its vineyards located just 200 yards from the Mediterranean Sea. The influence of the moist, salty air helps keep the vines from suffering hydric stress, while sea salt, acting as a natural antiseptic, keeps rootstock healthy. The soils are sandy and well-draining, with barley and rye planted between rows during the winter months to prevent wind erosion. In the spring, the crop is tilled under as a natural fertilizer—organic viticulture here is as natural as the tides and the call of the seabirds overhead.



Gris de Gris des Sables is a particular style of rosé wine made especially in the Camargue, most typically a blend of Grenache and Cinsault, pressed gently to extract a delicate, pale salmon color. The grapes for this rosé, a field blend of Grenache Noir, Grenache Gris, Grenache Blanc and Cinsault were hand-harvested overnight (when temperatures were coolest) and were immediately pressed gently and then fermented in temperature-controlled, stainless-steel vats on indigenous yeasts. The wine was also aged in tank and bottled in early winter to preserve the vintage's fresh fruit.



Bright salmon pink. Crisp and refreshing with aromas and flavors of tart red berry fruit, Gris de Gris doesn't just signal the start of summer—it may have inspired the season in the first place!



## R O S É S E L E C T I O N



- RETAIL: \$15.00  
WINE CLUB MEMBER: \$12.75
- SUGGESTED RECIPE: : Tuna Tartare with Avocado & Radish