



DOMAINE  
COMTE ABBATICCI

Over 20 years in Biodynamic domain

## Cuvée Diplomate d'Empire, Blanc – Vin de France

**Grape varieties :** Vermentino, Brustiano, Bianco Gentile, Genovese, and Rossola Bianca

**Degree :** 13,5%.

**Soil :** Granitic sands.

**Vinification, ageing :** Several parcels are blended together in the press or pressed separately, depending on the ripeness of the different grape varieties. Direct pressing with whole bunches or de-stemmed, depending on the ripeness of the grapes. Static settling for 24 to 48 hours. Alcoholic and malolactic fermentations in half-muids.

Aging in barrels (half-muids) and on full lees for 9 months, then in stainless steel tanks for 6-7 months after blending the best lots. Natural tartaric stabilisation by cooling. Filtration at bottling.

**Tasting :** To the eye, this wine is clear and bright with light green and golden reflections. On the nose, there are aromas of white and yellow flowers, such as camomile, broom, and lemon flowers. Fruit scents then appear, with notes of peaches, mirabelles, and ripe melons. On the palate, the attack is fresh and direct, well-balanced with the ample and silky texture of this sunny vintage. This intense wine coats the mouth with its ripe and sweet yellow fruit aromas, spicy notes, and delicate peppery bitterness. Despite a warm and sunny vintage, even though this wine is built on volume, the diplomat has nonetheless managed to retain a beautiful freshness, a harmonious balance, and a persistent length on the palate, with mineral notes and a beautiful salinity.

**Suggestions :** Open 1 to 2 hours before serving and let it breathe, it requires special attention. This wine goes well with lobsters or white-fleshed fish.



BIODYVIN



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des Appellations