

# l'Eterna

All our wines are made with the same commitment; but are each time from a singular motivation. There is on the one hand, our deep attachment to the territory of Corsica, through its history, these grape varieties and that of our Cellar and on the other, the fierce desire to develop our terroir and its traditions.

White Eterna is aged 6 months in Terracotta Jar. This process, born during antiquity, makes possible a micro-oxidation without giving taste, while preserving the aromas of the wine. It then reveals itself of great purity and finesse, with more fruit and complexity

**Grape variety :** 100% Vermentinu

**Plots:** Old vines of 30 years pruned in cordon de Royat

**Terroir:** stony soil, loamy-sandy and loamy.

**Production:** 40hl/ha

**Vinification and ageing :**

Night harvest at the beginning of September.

End of fermentation and aging in terracotta jar of 800l for 6 months.

Filtration and bottling.

**Tasting :**

Very aromatic, mineral with honeyed nose and notes of Apricot. The palate is fresh and remarkably harmonious.

A wine of great finesse associated with a dense and complex structure that will evolve quietly over the years.

**Food and wine pairings :**

Sea bream on a bed of fennel, Sautéed chicken with candied citrus fruits and vegetable wok. Salmon or shrimp sushi, hard cheeses.

**Ideal serving temperature:** 12 - 14°C

Drink within 3 years.

