## **FRANCE - CORSICA**

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SPECIFICATIONS (What you have to know)	KEY FACTORS Grape varieties: Carignan, Grenache, Cinsault, Syrah, Mourvèdre, Muscat, Tibouren, Rolle, Nielluccio (sangiovese), Sciacarello Climate & Weather: Mediterranean, drought, wind Viticulture: Bush vines, irrigation	
HISTORY	565BC: Phocaeans began growing vines -> one of the eldest wine-making regions in the world.  13-16th: Genoans ruled, developed & strictly controlled the wine industry and made it main industry on the island  1768: Island sold to France due to revolts.  1850: 20,000ha of vines and ¾ of population living from wine-growing  1970-90s: new generation of quality winemakers + EU vine pull scheme > ouput down + AOP up.	
CLIMATE & WEATHER	Generally drier & sunnier vs. France Métropolitaine (mainland) w avg temperature higher in North Multiple mesoclimates given altitude, latitude & wind variations	
Could 9 Topograpus	Minimal rain at harvest; low diurnal change	
Soils & Topography	Most vineyards are towards the coast – inland too mountainous     4 main areas/soil types:     o Cap Corse: Schist     o Patrimonio (just west of Cap Corse): chalk & clay     o West side: granite     o East coast: Marl-sand	
GRAPE VARIETIES	Reds 1. Nielluccio 26 %  DNA identical to Sangiovese  Deep-coloured, full bodied reds + rosés  Well suited for chalky clay Patrimonio soils	Whites 3. Rolle / Vermentino 15 % Most closely associated with Bellet Increasingly grown in region esp. Roussillon where it is often blended with Viognier, Roussanne, Marsanne & Grenache Blanc Aromatic & crisp (unusual for warm region) Grown everywhere, best in Cap Corse 2. Ugni blanc / Clairette Ronde
	2. Sciacarello 18 % Unique to Corsica	
	Well suited for granite soils (Ajaccio & Sartene)	Imported from Italy in 14th (Trebbiano) High yields & hi acidity
	Crisp, peppery reds, light colour, hi acidity	Most planted in S. Rhone & Provence
	Often blended with Grenache or Niellucio 4. Grenache 11 %	<ul><li>5. Muscat blanc à petits grains</li><li>6. Chardonnay</li></ul>
	Also : Syrah, Carignan, Cinsault, Merlot, Alicante, Grenache	
VITICULTURE	Irrigation & chaptalisation banned.	
WINEMAKING	Whites: Some barrel fermenting & lees stirring (Vermentino) Reds & rosés mostly made with traditional southern varities (Grenache, Carignan, Cinsault)	
WINE APPELLATIONS & STYLES	Rosé 64% Red 23% White 14% AOP 32% IGP 64% SIG 4%	
	1. IGP Vin de Pays de l'ile de beauté (•••) o Varietal wines made from international varieties (Chardonnay, Cabernet Sauvignon, Merlot).	
	2. AOP Vin de Corse ( • • • • )  o Mainly from the east coast around Aléria  o Nielluccio must take min 33% of vineyard space  o Nielluccio + Sciacarello + Grenache = minimum 50% for rosé/red blends  o Vermentino min 75% of whites blend with Ugni blanc for remainder.  o 5 sub-region ACs:  a. Vin de Corse - Côteaux du Cap Corse: huge now small with good, round Vermentinos  b. Vin de Corse Calvi	
	c. <i>Vin de Corse Sartene</i> : red berry flavoured reds; fine & aromatic whites d. <i>Vin de Corse Figari</i> : one of the oldest regions of cultivation; granite soils for strong rustic wines e. <i>Vin de Corse Porto-Vecchio</i> : ageworthy reds, robust whites & agreeable rosés	
	3. AOP Patrimonio - 440ha ( • • • ) o AOP since 68 located west of Bastia in the North; rare argillocitic soils o Rich powerful reds o Whites needs to be 100% Vermentino	
PRODUCTION & BUSINESS	Key producers:     O Patrimonio - Domaine Leccia – 22ha     Top red Nielluccio Petra Bianca combines body, roundness & finish of high quality	

