



## CLOS DU RÉCIF

The world exclusive Vin de Tahiti is a one of a kind vineyard that grows vines on the Rangiroa atoll, a remote island located in the heart of the vast South Pacific Ocean, more than 3 107 miles (5 000 km) from the closest continent.

This remarkably unique wine is produced using the finest time honored, traditional wine making methods, and is the culmination of lengthy research based on observation and the desire to adapt these processes to a very rare and protected ecosystem.

The vines are «franc de pied» and grow in fields of crushed coral structured and enriched with natural compost - essentially seaweed and vine canes from pruning. Papaya trees and Tahitian Gardenia protect the environmentally friendly plantations from salty ocean mists. Two annual harvests- one in Austral Winter, one in Austral Summer- express another of the particularities of this tropical vineyard. When combined with a phenomenal 12 hours of daily sunlight the natural result is a wine of incomparable character and complexity.



**TYPE / GRAPE VARIETY / CL :** White Wine aged in oak barrels / Carignan Rouge / 75cl

**PRODUCED IN :** Rangiroa Atoll - French Polynesia.

**GROWER AND WINE MAKER :** M. Sébastien Thépénier.

**SURFACE AREA :** 7 acres.

**HARVESTING METHOD :** Hand picking of only the ripest grape bunches.  
Harvested by hand. Two harvests per year, one in Austral Summer, one in Austral Winter.

**THE VINEYARD :** The vines are 15 to 20 years old and planted «franc de pied» meaning directly in the soil without the use of grafted root stock just like they were in France and Europe before the arrival of phylloxera. The 2 harvests per year make the biological age of the vines 20 to 30 years old or double the physical age meaning the vines have now reached full maturity. Crop yields are intentionally restricted.

**SOIL CHARACTERISTICS :** The soil is composed essentially of limestone which has been created over time from the breakdown of the madreporite skeletons which make up the surrounding coral reef. The vineyard is grown with strips of grass between the rows and exposed soil around the trunks of the plants. Canes pruned from the vines after harvest are left in the fields then shredded around the trunks to help structure the soil and limit the need for additional outside biomass. Locally procured seaweed is used as a nutritional supplement.

**CROP YIELD :** 1 to 2 ton/acre depending on the different parcels.

**WINE MAKING PROCESS :** Whole bunch harvest into perforated cases containing 45 to 65 lbs of grapes each. Gentle pressing whole grape berries using a pneumatic press. Extraction is intentionally restricted during pressing. Initial racking of chilled juice after 16 hours of settling. Natural cold temperature fermentation or dry yeasted cold temperature fermentation depending on conditions for a period of 15 to 25 days. The wine and the finer sediments are racked at the end of AF, the heavier sediments are eliminated. The wine remains unfiltered until the end of MLF which takes place in the presence of the finer sediments and over a period of 3 to 4 months. The wine is racked and sulfured at the end of MLF. The use of CO2 and nitrogen as inert gases in the vats limits the amount of SO2 required. The wine is aged in the presence of the finer sediments for 3 months after MLF then bottled while still fruity. Tanks are store one week for cold stabilization in a refrigerate room. The unique filtration is done just before bottling. However tartrate crystals can occasionally form if wine is store in a fridge a very long period.

**FEATURES AND SERVING SUGGESTIONS :** This wine's distinctiveness is that it is made from Carignan Rouge grapes. The resulting color is a rather limpid bronze aptly suggesting scents of warm spices along with gentle notes of linden tree and verberna. The body of the wine is held up by light woody accents and a unique mineral accent from the coral reef. The mouth feel is open and fresh, a natural expression of this particularly refined and elegant wine.

Served chilled, this exceptional wine is excellent with shellfish and poached fish filet. Bottles can be comfortably stored 3 to 8 years giving ample time for the coralline characteristics to develop.

**PACKAGING / SHIPPING :** In box (L.33cm x H.46cm x W.9cm) of 6 bottles (gross weight 6 x 1,25kg : 7.5 kg), Pallet of 420 bottles: 535 kg.