



# BLANC DE CORAIL

ATOLL DE RANGIROA - TUAMOTU

The Vin de Tahiti domaine is located on the exceptional terroir of Rangiroa Atoll in the Tuamotu Islands, more than five thousand kilometers from the nearest continent, in the middle of the South Pacific.

This unique and remarkable wine is produced using traditional wine-making methods, which have been adapted after a long period of extensive research and observation to suit the specificities of this rare and protected ecosystem.

The Carignan and Italia grape varieties are grown from ungrafted vines, with particular attention paid to environmental concerns in order to preserve the two fundamental elements required for a balanced wine: water and soil.

**TYPE / GRAPE VARIETIES / CL :** White wine / 95% Red Carignan, 5% Italia / 75cl

**PRODUCTION REGION :** Rangiroa Atoll, French Polynesia

**CEENOLOGIST / WINEMAKER:** Sébastien Thépénier.

**SURFACE AREA:** 14 acres of vines

**HARVEST :** Hand-picked to optimize the selection of the ripest grapes. Two harvests per year - austral summer and austral winter.

**VINES :** The 15 to 20 year-old vines are ungrafted, which was the usual practice in France and Europe before the arrival of phylloxera. There are few diseases or pests present and the vines are protected by natural biological products such as orange essential oil, garlic and horsetail. Short double Guyot pruning at 6 buds

**SOIL :** Essentially limestone soil formed by the breakdown of skeletons of the madrepora corals which constitute the coral reef. Thus, coral is the basic element of our terroir. The entire vineyard is grass-covered (controlled natural grass cover). Pruned branches are shredded at the end of each harvest to provide structure for the soil and diminish the need for soil inputs. Seaweed and organic fertilizers provide added nutrition.

**CROP YIELD :** 1 to 2 tons per acre depending on the parcel of land.

**WINE-MAKING PROCESS:** Harvesting of whole grapes in ventilated 20kg crates. Slow hydraulic pressing of whole grapes with a low extraction rate of about 60% to ensure a better quality of juice. Refrigerated settling for 16 hours. Low temperature fermentation with selected or indigenous yeasts. A fermentation period of 12 to 20 days. To preserve a maximum of lees, the wine is not racked at the end of fermentation activity. Malolactic fermentation (MLF) on the lees takes place for 1 to 3 months. Decanting and sulphiting at the end of MLF. Blending tank inerting with CO<sub>2</sub>. Aging for 3 to 6 months on fine lees in stainless steel vats. Single filtration during bottling. A light tartrate crystal deposit is sometimes found at the bottom of bottle due to prolonged refrigeration.

**CHARACTERISTICS AND PAIRING:** Pale straw-color robe. A light and fruity nose giving way to notes of lemony citrus and green mango, with an underlying coral minerality. The attack on the palate is direct, expressive and complex, with notes of citrus in retronasal olfaction. Notes of coral in the mouth give way to a long finish of pleasing minerality and freshness.

**PACKAGING / SHIPPING :**

Packed upright in cartons of 6 bottles ( L.23,8cm x H.30,5cm x l.15,9cm ).

