



CLOS DU RÉCIF

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 Clos du Récif / 100% Carignan Rouge / 75cl

PRODUCTION REGION : Rangiroa Atoll, French Polynesia

ENOLOGIST / WINEMAKER : Sébastien Thépénier.

SURFACE AREA : 6 hectares de vignes.

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

VINES: The 20 to 25 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. The CLOS DU RÉCIF and AMPHORE wines come from the oldest grapevines on the domaine.

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. The wine is then matured in oak barrels and stainless steel vats for a period of 7 to 9 months. 20% of the blend is aged in oak barrels. The wine undergoes single filtration during bottling. A light tartrate crystal deposit is sometimes found at the bottom of bottle due to prolonged refrigeration.

CHARACTERISTICS AND PAIRING: Clos du Récif has a robe of straw yellow. Fresh and light on the nose, opening to a combination of citrus and roasted notes with a pleasing tension. It has a discreet woody character supported by the coral minerality typical of this terroir. In the mouth, the attack is direct. Freshness and vivacity are the main characteristics of this very subtle wine.

Served chilled, it is perfect for accompanying seafood and fish cooked in sauce. Can be kept for 3 to 8 years with its coral minerality accentuating with age.

PACKAGING / SHIPPING :

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