

CLOS FORNELLI : about our wines

The vineyard of LE CLOS FORNELLI stretches undivided over 20 hectares. It is located in the eastern part of the island of CORSICA, in Pianiccia (the hills of Tallone), in the BRAVONE river valley, overlooking the Mediterranean Sea.

My father's grandparents were shepherds from a small village in CASTAGNICCIA (an almost mythical land, the cradle of Corsican history..., and of Pascal Paoli), who settled in Pianiccia at the beginning of the last century. They decided to cultivate their first vines there. Our vineyard thus took root on the ancient alluvial terraces of Bravone. I grew up in this landscape composed of vines and sun, surrounded by my family. Even if my roots go down deep in this beloved native soil, I chose to leave the island for a few years: new landscapes, other faces, different accents, exotic flavours thus became gradually familiar to me...

The soil of LE CLOS FORNELLI consists of ancient alluvium, mixed with pebbles produced by the erosion (due to the Bravone river) of the neighbouring rock. This soil is not very fertile, but it is deep and this helps to optimise water management, an essential factor in the very dry climate of Corsica. The pebbles also play a big part in drought and temperature control.


The climate is typically Mediterranean with low rainfall, but the proximity of both mountains and the Mediterranean creates a unique micro-climate notorious for big differences between the day and night temperatures: a factor which is highly conducive to the development of aromas. The proximity of the sea protects the vineyard from excessive drought, while the neighbouring mountains (which reach a height of more than 2500 metres) generate, during the night, cool air that refreshes the grapes and allows them to recover from the stress of the daytime and to prepare the aromatic potential which will be revealed during the period of vinification.

Our vineyard is more than 20 years old and some of the vines are more than 30 years old. The "youngest" vines used for our wines are at least 15 years old: their grapes are only used for producing rosé. LE CLOS FORNELLI is planted with typical Corsican grape varieties thanks to my father, Don Marcel VANUCCI : VERMENTINU for white wine, NIELLUCCIU for red wine and SCIACCARELLU for red and rosé wines. SYRAH is also one of the varieties planted. Since 2008, we have started planting very rare ancient corsican grape varieties such as BIANCU GENTILE, MINUSTELLU, GENOVESE...

The objective of our cultivation method is to reduce and keep our yields under 45 hl/ha: Cordon de Royat pruning, elimination of secondary buds to prevent the future grapes being choked by too much growth, leaf stripping, etc. The combination of low yields and the best possible ripeness of the grapes is the key factor in bringing out all the potential of our terroir. The cultivation methods used in the vineyard and the work in the winery are carried out in a way that respects our environment. My husband Fabrice and I, wanted to reveal the unique terroir of LE CLOS FORNELLI by making our own wine. To achieve this dream, my father's perfect knowledge of the vineyard (history, stories and secrets...!) was essential. I already had a good background in agronomy and oenology (French grande école degree).

We decided to renovate a winery located at the heart of the Estate. During 2005, we installed modern equipment in this winery: a bladder press, stainless-steel vats equipped with cooling-jackets, concrete vats for red wines with a temperature regulation system, etc.

We extend our plot by plot management of our vineyard to our work in the cellar. Thus, we receive the crop in different vats according to the plots, the grape variety, the ripeness of the grapes. The overall complexity of our Terroir, the richness of our grape varieties will finally be revealed later, when the blending takes place...

A handwritten signature in black ink, reading 'Joze Vanucci', with a horizontal line underneath.

CLOS FORNELLI Independent vinegrowers

Family Estate
Pianiccia - F20270 TALLONE (Corsica)

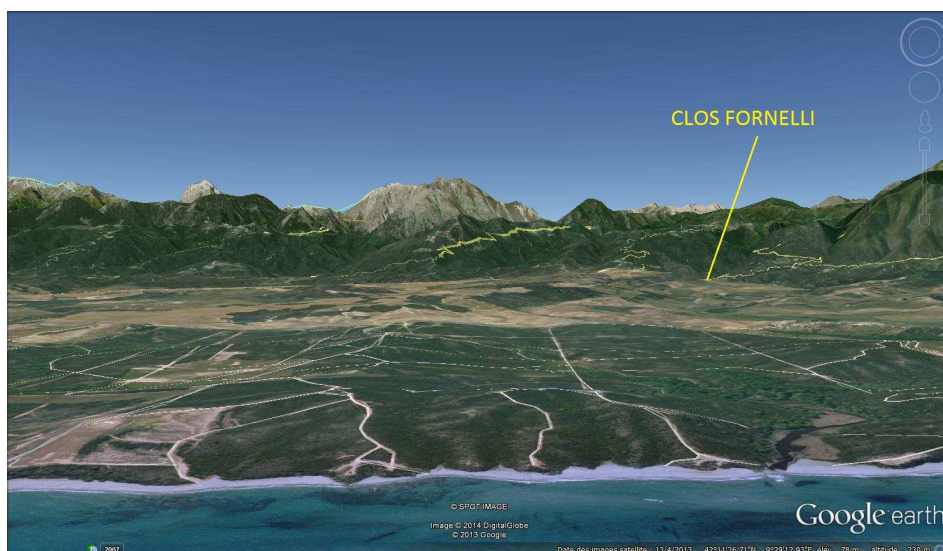
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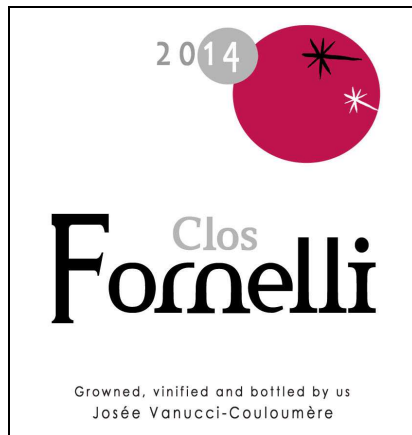
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CLOS FORNELLI ROUGE

APPELLATION : AOC VIN DE CORSE

ESTATE : CLOS FORNELLI

COLOUR : RED

GRAPE VARIETY : NIELLUCCIU, 6% MINUSTELLU

SEE : dark plum/ruby-hued seductive Niellucciu.

SMELL : Rich bouquet of spices from the Corsican scrub, leather, violets, black cherries, licorice and plums.

TASTE&FEEL : Round, generous, medium to full-bodied, the palate is rich and well structured with soft tannins. This wine offers a complex range with red fruit aromas. The finish is long with touches of spices. Extremely versatile, can be served with any fare from pasta or risotto, to meat, game, fowl and cheese.

SERVING TEMPERATURE : 17°C

ABOUT THIS WINE : blend of Niellucciu (>90%) & Minustellu (ancient rare corsican grape variety). Traditional winemaking process. 3-weeks fermentation. Malolactic fermentation. Pumping over and treading. Aged in concrete vat during 6 to 12 months. % alcohol around 13 to 14 regarding the millésime.

Tasting notes:



CLOS FORNELLI BLANC

APPELLATION : AOC VIN DE CORSE

ESTATE : CLOS FORNELLI

COLOUR : WHITE

GRAPE VARIETY : VERMENTINU

SEE : Straw coloured with green tints.

SMELL : The nose is full of blossom, yellow plum and white peach aromas.

TASTE & FEEL : Elegant, the palate shows stone fruits along hints of citrus. Crisp and fresh on the finish. "This is a delightful expression of Vermentino: elegant and pure, blessed with vibrant apple fruit and a supremely refreshing structure" (decanter.com)

SERVING TEMPERATURE : 12°C

ABOUT THIS WINE : 100% Vermentinu. Direct pressing. Fermentation between 18°C & 20°C. Remains on its lees for 3 months with regular stirring. %of alcohol is around 13 to 14.

Tasting Notes:



CLOS FORNELLI ROSE

APPELLATION : AOC VIN DE CORSE

ESTATE : CLOS FORNELLI

COLOUR : ROSE

GRAPE VARIETY : SCIACCARELLU

SEE : Pale salmon pink.

SMELL : The nose is floral with hints of red fruits and spices from the corsican scrub. This fruity and spicy nose is typical of Sciaccarellu .

TASTE&FEEL : delicious rosé with its ripe, red fruit character, spicy and excellent structure. A long crisp finish with sweetness. Ideal for sun-kissed picnics, light lunches or just when you feel like pretending it's summer!

SERVING TEMPERATURE : 12°C

ABOUT THIS WINE : 100% Sciaccarellu. Direct pressing. Fermentation from 17°C to 20°C. Remains on its lees for 2 months. % of alcohol is around 13 to 13,5.

Tasting Notes :



LA ROBE D'ANGE ROUGE

APPELLATION : AOC VIN DE CORSE

ESTATE : CLOS FORNELLI

COLOUR : RED

GRAPE VARIETY : 100% SCIACCARELLU

SEE : This wine is a lovely light ruby red wine (looks like a red burgundy wine).

SMELL : Very expressive and intense nose with a superbly aromatic bouquet, marked by ripe fruit with distinctive aromas of pepper and spices, typical of Sciaccarellu.

TASTE&FEEL : The palate is elegant and supple, with a surprising acidity and an excellent persistence of flavour. LA ROBE d'ANGE is an easy-to drink wine with a lot of personality. Sunny and classy wine like red Sciaccarellu can be. This wine can be considered as a disconcerting wine for the one who expect a full bodied wine like most of the Mediterranean wines are. You can drink this wine while eating grilled fish, tajine, mediterranean food...

SERVICE : 16-17°C

ABOUT THIS WINE : 100% Sciaccarellu. Sciaccarellu is a grape variety you can only find in Corsica. This wine is unique in the northern part of the island (where Niellucciu is traditionally used for building wines). Traditional winemaking process. 3-week fermentation. Malolactic fermentation. Pumping over. Aged in concrete vat during 7 to 10 months. % of alcohol is around 13,5 to 14,5.

Tasting Notes:



LA ROBE D'ANGE BLANC

APPELLATION : AOC VIN DE CORSE

ESTATE : CLOS FORNELLI

COLOUR : WHITE

GRAPE VARIETY : VERMENTINU

SEE : bright pale yellow.

SMELL : citrus and peach blossom with complicating notes of hazelnut, buttery.

TASTE&FEEL : , mineral-like notes along with a richer, full-bodied mouth feel, excellent acidity and an elegant style. The spice character carries through the sappy, persistent finish, which features a subtle honeyed nuance. This wine has the power to handle richer foods but its light touch allows it to work with more delicate fare.

SERVING TEMPERATURE : 13°C

ABOUT THIS WINE : 100% very mature Vermentinu. Blend of different 'vats' : concrete vat 'egg', steel-vat, 600L "demi-muid" (french oak). No malolactic fermentation (except sometimes on the vat egg). Regular stirring. Remained on its lees during 6 months. 2500 bottles produced. % of alcohol is around 13 to 14.

Tasting Notes :



LA ROBE D'ANGE ROSE

APPELLATION : AOC VIN DE CORSE

ESTATE : CLOS FORNELLI

COLOUR : ROSE

GRAPE VARIETY : SCIACCARELLU, NIELLUCCIU

SEE : The colour is a very appealing pink nuanced with pale orange that screams of warm Mediterranean summers.

SMELL : The nose is marked by ripe fruit and some notes of wild sun dried herbs and spices.

TASTE&FEEL : Rich palate with a spicy finish. This wine is also light and fresh with notes of fresh strawberry and a tad of vanilla. This is an ideal wine to enjoy in the sun or with fish and salads but its structure will allow him to be served even in the winter. A gourmet rosé.

SERVING TEMPERATURE : 13°C

ABOUT THIS WINE : 'Old style' rosé such as a Clairet. Made from bleeding of Sciaccarellu, & Niellucciu. 3 weeks fermentation (17 to 20°C). Niellucciu is fermented in a 600L french oak demi-muid. No malolactic fermentation. Remaining sugar. % of alcohol is around 13,5.

Tasting Notes :



STELLA-ROSE ROUGE

APPELLATION : AOC VIN DE CORSE

ESTATE : CLOS FORNELLI

COLOUR : RED

GRAPE VARIETY : SCIACCARELLU, NIELLUCCIU

SEE : Deep, bright red.

SMELL : An alluringly perfumed nose displays cherry and spices from the 'maquis' (Corsican scrub).

FEEL & TASTE : Full-mouthed and elegant palate. Supple and harmonious, with smooth black cherry, blackberry and raspberry flavors that are delicate and elegant, turning silky and picking up a complex hint of hazelnut and spice on a long, rich finish. A style with extremely ripe fruit but surprisingly lively acidity and good solid tannins...

SERVING TEMPERATURE : 17°C

ABOUT THIS WINE : Old vines (more than 30 years). Blend of Saccarellu and Niellucciu vinified and aged in a 1200L 'foudre' made of french oak. % of alcohol is around 13,5 to 14.

Tasting Notes:



STELLA-ROSE BLANC

APPELLATION : AOC VIN DE CORSE

ESTATE : CLOS FORNELLI

COLOUR : WHITE

GRAPE VARIETY : VERMENTINU

SEE : bright pale yellow.

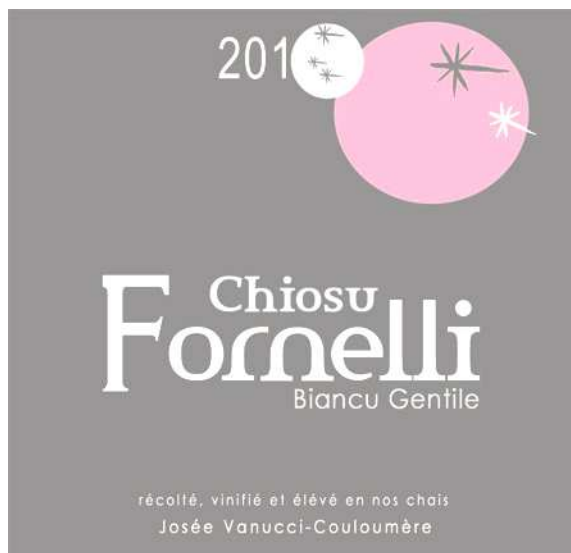
SMELL : Complexe nose : white flowers, butter, salvage mint....

TASTE&FEEL : Cédrat (Corsican citrus) ,mineral-like notes along with a full-bodied mouth feel, good acidity and an elegant style.

SERVING TEMPERATURE : 14°C

ABOUT THIS WINE : 100% very mature Vermentinu. Vinified and aged in 600L "demi-muid" (french oak). No malolactic fermentation (except sometimes...). Regular stirring. Remained on its lees during 9 months. 1200 bottles produced. % of alcohol is around 13 to 14.

Tasting Notes :



CHIOSU FORNELLI – Biancu Gentile - BLANC

APPELLATION : Vin de France

ESTATE : CLOS FORNELLI

COLOUR : White

GRAPE VARIETY : BIANCU GENTILE

SEE : Bright yellow.

SMELL : An alluringly perfumed nose displays exotic fruits, Cedrat (Corsican citrus).

FEEL & TASTE : Biancu Gentile, is an ancient Corsican varietal. Aromas of wildflowers and exotic fruit, and a vivid and full-mouthed palate of white peach, lime zest, and minerals.

SERVING TEMPERATURE : 14°C

ABOUT THIS WINE : Bianco Gentile is a variety native to the island, which was considered lost until a small parcel was found up the highlands of Corsica. A small group of vinegrowers planted it back, saving it from extinction. Since the grape was considered extinct, it is not allowed in the A.O.C., so the wine is a Vin de France. Vinified in demi-muid. Aged in concreat vat. % of alcohol is around 13,5.

Tasting Notes:



CHIOSU FORNELLI – Minustellu- ROUGE

APPELLATION : Vin de France

ESTATE : CLOS FORNELLI

COLOUR : Red

GRAPE VARIETY : MINUSTELLU

SEE : Deep ruby red.

SMELL : hints of black fruits (sour cherry, cassis, blueberry), plum, mocha, violet.

FEEL & TASTE : This wine is both supple and harmonious, with very fine tannins and an elegant, fruity finish.

SERVING TEMPERATURE : 18°C

ABOUT THIS WINE : Indigenous grape, very rare in Corsica. The extraction of color and tannins is done, by manual soft cap punching in a stainless steel tank. 1200 bottles.

Tasting Notes: