Clos Venturi.

Le Chemin de Croix 2022

Corsica, France





Grape Varieties	100% Sciaccarellu
Winemaker	Manu Venturi
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.3g/L
Acidity	3.8g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

PRODUCER

Clos Venturi is a 28-hectare vineyard within Domaine Vico in the northeast of Corsica. Current winemaker Emmanuel (Manu) Venturi and his father Jean-Marc separated this plot from Domaine Vico after identifying the potential of its ancient sandstone soils and sheltered position, surrounded by forests and mountains. Certified both organic and biodynamic, Manu has introduced sheep and chickens to the vineyard, providing natural fertiliser and weed control alongside beehives to further improve biodiversity. Yields are deliberately kept low and the vineyards are worked by horsepower to reduce soil compaction.

VINEYARDS

Le Chemin de Croix, one of Corsica's rarest cuvées, is produced with 55 years old Sciaccarellu growing on southeast facing sandstone terrace. This challenging high-altitude terroir demands intensive manual cultivation, creating wines that authentically express Corsica's unique mountain viticulture.

VINTAGE

The 2022 vintage in Corsica was characterised by hot and dry conditions. Hot winds from the Sahara caused temperatures to peak during August, however, the vines in the Clos Venturi vineyard fared well in the heat. The old vines with their deep root systems were able to access soil water reserves throughout the growing season and the cool nights at this altitude provided relief from the hot days. Despite the hot conditions in the vineyards, the quality of the fruit harvested was excellent, with intense aromatics balanced by vibrant acidity.

VINIFICATION

The grapes underwent partial de-stemming before fermentation in 12-hectoliter oak casks at controlled temperatures between 25-30° C using indigenous yeasts. Extended maceration lasted 35 days with daily cap management through pigeage. The wine was aged for 24 months in 225-liter new oak barrels, followed by an additional 6 months of bottle ageing. The final wine was not fined or filtered, preserving its natural character and complexity.

TASTING NOTES

This intense red wine presents a compelling aromatic profile of dark plum and cherry, garrigue, leather and licorice. Full-bodied and complex on the palate, it delivers dense yet refined tannins with notable texture and complexity. The wine showcases remarkable freshness alongside aromas of wild herbs, blood orange peel, violet, wild berries, and spices, capturing the essence of Corsica's untamed landscape. Long and ambitious, this exceptional Sciaccarellu demonstrates impressive depth and stands distinctively apart from typical expressions of the variety.