



## General Blanc 2022

To the eye, this wine is limpid and brilliant, yellow in color with golden highlights. On the nose, various floral aromas unfold in successive waves: lime blossom, violet and daffodil, followed by delicate marine notes evoking sea spray and shellfish. Then come scents of wild mint and fennel, as well as fruit such as yellow plum and guava. On the palate, the attack is lively and straightforward, well balanced by the silky, full, velvety touch of this solar vintage. The mid-palate and finish are invigorating, well-balanced with the fullness of the fruity side, complex and subtle, carried by flavors of spice and candied citrus zest. The saline, delicately bitter minerality shines through and makes this wine persistent. Translated with DeepL.com (free version)

Producer	Domaine Abbaticci
Region	Vins de Corse
Volume	75.0 cl.
Grape Variety	Vermentino, Rosso Brandinca, Riminese, Carcajolo Bianco, Biancone and Paga Debiti.
Drinking window	2025-2030
Alc.	13.5%
Vinificatie	Direct pressing of whole or destemmed grapes, depending on the ripeness of the stalks. Alcoholic fermentation and ageing in demi-muid and on total lees for 9 months, then in stainless steel tanks for 6-7 months after blending of the best batches. Malolactic fermentation is not desired and is blocked by cold and SO <sub>2</sub> . Natural tartaric stabilization by chilling. Sterile plate filtration during bottling. Bottle ageing for a minimum of 6 months.
Rijping	-



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74.67 €