

# Clos Culombu

France - Corse - Lumio



## CULOMBU ROUGE

**50% Sciaccarellu, 30% Niellucciu, 10% Syrah, 5% Minustellu, 5% Carcaghjolu Neru**

**Production area:** Lumio, Corsica

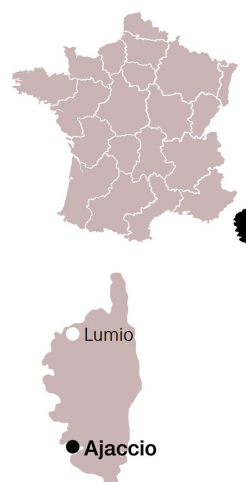
**Terrain:** arenaria monzogranito

**Harvest:** manual and mechanical

**Vinification:** pre-fermentation cold maceration for one week, six weeks of maceration under the viaccia

**Refinement:** in cement vats for 5 months

**Color:** red



**Ownership/Founders** Suzzoni Family / Antoine & Paul Suzzoni

**Start of Activity** 1973

**Vitiviniculture** Organic, Biodynamic (Demeter)

**Hectares** 64

**Bottles produced** 315.000

Paul Suzzoni, who had been passionate about wine growing since his youth, after studying at the Lycée Agricole in Borgo and supported by his father Antoine, bought a few plots of land and created Clos Culombu. Together they planted the first Niellucciu vines in 1973, in the communes of Lumiu and Montegrosso, from whose grapes the first wine was produced in 1976. Etienne, Paul's brother, joined the estate in 1989. Passionate about his land and aware of the potential of Calvi wines, he invested in land to expand the vineyard. Today, the estate boasts 64 hectares of vineyards, 12 hectares of olive groves and 40 head of cattle grazing on more than 30 hectares of meadows and oak forests. In 2016, a new chapter opened for the Clos, with the arrival of Paul-Antoine, Etienne's son, who vinified the 40th vintage of Clos Culombu, confirming himself as a perfect interpreter of Corsican viticulture.