

# DOMAINE MONDANGE LAUDRIA BLANC

## 2020

**Country**  
France

**Region**  
Corsica

**Varietal**  
Vermentinu

**Winemaker**  
Laura & Andria Mondange

**Alcohol Content**  
13%

**Total Sulfur**  
No data

**Residual Sugar**  
No data

**Acidity**  
No data



### HISTORY

Situated on the oriental coast at Saint-Antoine, in the commune of Ghisonaccia, Corsica. In 2017, siblings Laura and Andria left their respective careers to create Domaine Mondange. Working the first two years out of the basement in family home, in 2019, expanded to a newly built contemporary facility.

With a new building came new opportunity to experiment with an array of aging vessels -including wooden vats, concrete tulips, stainless steel, sandstone jars and traditional French oak barrels- to best express their culture and heritage with native varieties including Vermentinu, Sciaccarellu, Niellucciu, Vermentinu, Biancu Gentile, Genovese, Rimenese, Minustellu, Carcaghjolu neru. The winery is currently under organic conversion.

### VINIFICATION and MATURATION

Hand-harvested and de-stemmed and sent to direct press. Wine is fermented in concrete tulips and then finished in neutral oak vat.



### VINEYARD

Situated on a plateau between 100 and 150m of altitude, vines are 25 years old in Cordon de Royat, at the foot of the mountains and 10km from the sea. The subsoil of clay with both colluvial and alluvial top soils.



### TASTING NOTES

Notes of citrus, yellow pear and faintly of vanilla. Medium-bodied, nose translates to palate with lemon, ripe peach and pear with a mild brine and herbaceous finish.



### FOOD PAIRING

Fried calamari, clam linguine, grilled fish tacos, shrimp scampi, chicken piccata, carciofi fritti.