



# Le DrUnK GhJallu\*

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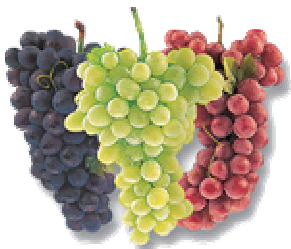
\*GhJallu means rooster in Corsican

March 1, 2008

## Bonghjurnu yall!

The first time I traveled to Corsica, I was awestruck by the intimidating landscape and proud people. Here, off the coast of France, a microcosm of ancient Mediterranean viticulture thrives in the difficult to access vineyards of the mountainous isle. A threatening terrain belies the friendly, refreshing wines of the region that whisper seductively to your heart of the past. Madame Bourgeois

“Pace i salute” to all!



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## Clos Teddi

The Clos Teddi spreads over 50 acres located in the AOC Patrimonio which is the oldest recognized appellation in Corsica. The Clos is located in the desert of the Agriates, an ancient archeological site. Its exceptional soils, next to the sea and surrounded by mountains enable organic farming. Marie-Brigitte Julliard, owner and winemaker, took over the winery after her dad passed away in 2000 to maintain the family tradition. This was after a long battle where others wanted to her to tear out the vines and sell to convert the land. Highly recognized

as the jewel of Corsica wineries, Clos Teddi offers limited production of wines indigenous of Corsica, cultivating local grapes only, Niellucciu and Sciaccarellu for the reds and Vermentinu for the whites.



Vines are on average 15 years for the whites and 25 to 35 years old for the reds. Average yields of 16 hl/acre.



Organic Estate

Winemaker: Marie-Brigitte Julliard

## Domaine de Granajolo

The property of Granajolo lies in the verdant low valleys of the southeast side of Corsica, near the town and AOC of Porto-Vecchio. Andre Bouche, was the first man on the island to start making his wines organically in 1978. Granajolo (pronounced Grana-YO-lo), is Certified Organic and has the French equivalent, the Ecocert. Upon Andre's death a few years ago, his

daughter Gwenaële\* continued with the tradition of creating memorable wine. This delightfully refreshing rose is composed of Barbarossa as well as Syrah and Grenache.

**Certified Organic Estate Winemaker: Gwenaële Boucher**

**\*Gwenaële is having twins! Congratulations!**

tions!



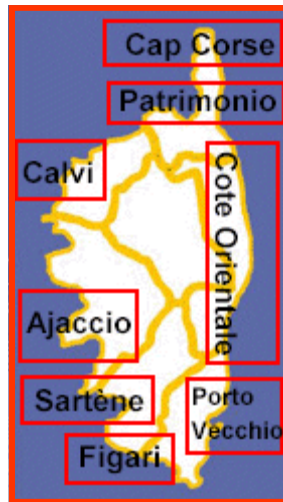
## Blanc

This wine is marked by an intense bouquet of tropical fruits, menthol flowers, citrus and pineapple. Fresh, subtle palate with a persistent aftertaste of almonds and apple.

100% Vermentinu

## Rose

A full bodied rose also very fresh, marked by red fruit with hints of spice and pepper. Barbarossa 35%, Grenache 30%, Syrah 35%



A Map showing the different AOCs in Corsica

## Fun Facts about Corsica

When two Corsicans meet for the first time, the first question they ask is "Di chi paese site?" - which village are you from? They derive a large part of their identity from their place of origin, even if they have been born overseas.

Corsica is rich beyond wealth, though not a place of high output or consumption. Human values are what people measure, rather than the value of things. While Corsica has seldom been a sovereign state, it is a country that has never been subjugated. Its story is difficult to tell.

*A e nozze e a i doli si cunosce i suoi* - 'at weddings and funerals, you acknowledge your own', goes a Corsican saying. The sense of community long dissipated in many parts of industrialised Europe remains strong in Corsica. There are many who suggest that the lively celebration of death can be traced back to Neolithic times and recognises the eternal cycle of birth, life, death and rebirth.

It's interesting that unlike in most other countries of the world, Corsican shepherds have traditionally followed their sheep, rather than directing their tracks. This required complete freedom to move about, with the sense of the private ownership land being alien.

# Corsican Wines

## Corsican AOCs

There is a general Corsican AOC - *vins du pays* (16 producers and co-ops) as well as several micro-regional AOC's, most of which are small producers:

Ajaccio (13 producers between Sari d'Urcinu and Pina Canale);



Corse Calvi (10 producers in the Balagne);

Corse Coteaux du Cap Corse (4 producers);

Corse Figari (4 producers);

Patrimonio (30 producers);

Corse Porto Vecchio (3 producers);

Corse Sartène (10 producers).

## Corsican Grapes

There are several Corsican *cépages* but three are truly indigenous to the island.

The *Sciaccarellu* (977 acres) (uniquely Corsican) is especially prevalent in the areas with granite soil. It produces light colored reds with a peppery palate and aromas of red fruits, spices, coffee and flowers of the maquis. Its name literally means "crunchy in the mouth". This grape can actually be eaten when not used to make wine.

The *Niellucciu* (3,462 acres) is a variety that gives the fine wines of Patrimonio their special renown. It is well adapted to limestone soils. It makes wines of deep red with a

gamey bouquet and liquorice, scents of red fruits and violets with a woody note. It matures well.

The *Vermentinu* (1,525 acres) also known as *Malvasia*, produces dry white wines of very high quality. It is big and strong on the palate and often have a high alcohol content. It is light with yellowy-green reflections with a nose of flowers, apples and almonds. These indigenous varieties are sometimes combined with continental ones such as Chardonnay, Pinot Noir, Grenache and Cinsault.



A Moor; the official emblem of the Corsican nation

## Rooster Fun



The Rooster dressed as a Moor for this Corsican Issue of the Newsletter

# Visit France: Corsica

## Where on earth is Corsica?

Corsica is a tiny rock located near Sardinia, Italy and France in the Mediterranean sea. It is part of France and its inhabitants are French Citizens. The population is about 275 000 people and about half of them live in the two cities of Ajaccio and Bastia. It has 365 villages, many inhabited by less than 100 people. Corsica is the least densely populated region of France, with 30 people per km<sup>2</sup> vs 108 in France as a whole - and about half the island with less than 10 per km<sup>2</sup>. The neighboring island of Sardinia has a population of 1.6 million and is only about twice the surface size. Most of France's neighbors have an even higher density: 200 - 400 (except Spain)

Although French is the official language of Corsica, a large number of Corsicans speak Corsican - Corsu. It has no current legal status and French Government has yet to ratify the European minority language charter. Corsican is not a dialect of French. It is an Indo-European language of Romance or Latin origin, influenced by Tuscan (the Pisans and then the Genoese were masters of the island for 600 years until the eighteenth century. It was only at the end of the nineteenth century that it came to be written. Being orally transmitted, it has many variations, even from village to village. To the untutored ear, it sounds a bit like Italian and Corsicans and Italians can understand one another.

## History

The island was under Carthaginian influence and domination until 237 BC, when it was taken over by the Roman Republic. It remained under Roman domination until its conquest by the Vandals in AD 430, and later by the Byzantine Empire in 522. With the collapse of Byzantine control, the island came under various influences, including Arabs and Lombards. Pisa took control of the island during most of the Middle Ages but it finally fell to

Genoa in 1282, following the Battle of Meloria against Pisa. Corsica successively was part of the Republic of Genoa for five centuries. Despite takeovers by Aragon between 1296-1434 and France between 1553-1559, Corsica would remain under Genoese control until its purchase by France in 1768. The adventurer Theodor von Neuhoff was briefly King Theodore of Corsica in the 18th century. An important figure in Corsican history is Pasquale Paoli, a general and patriot who struggled for Corsican independence against Genoa and then France, called *Il Babbu di a Patria* (Father of the Nation). It was essentially with him that the Moor's head ("Testa Mora") became Corsica's em-



blem in 1760, harking back to the period when Corsica had been controlled by Moors (850 to 1034).

Paoli founded the first University of Corsica (with instruction in Italian), and in 1755 proclaimed the Corsican Republic. The Corsican Constitution would later be used as a model for the American Constitution. Paoli, however, was defeated by the French army, and the island came under French rule. Paoli died in exile in London in 1807. His legacy was taken initially by the irredentism of the Corsican Italians and now by the actual political movements for the independence of Corsica from France. Corsica is also the birthplace of Napoleon Bonaparte, who was born in Ajaccio, into minor nobility. Following the French conquest of the island, Corsican nobles were offered the ability to gain French titles if they



could prove their genealogy sufficiently. In an attempt to do so, Napoleon's parents traveled to court in France, and, like many other Corsican nobles, sent their son to school there.

During World War II, while Germany occupied northern and western France, Corsica was part of Vichy France (1940-1942) and then occupied by the Kingdom of Italy from 1942-1943. In the first half of the 20th century, many Corsicans (like Petru Giovacchini) had advocated the unification of the island with Italy.

In recent decades, Corsica has developed a thriving tourism industry, which has attracted a sizeable number of immigrants to the island in search of employment. Various movements, calling for either greater autonomy or complete independence from France, have been launched, some of whom have at times used violent means, including terrorist acts.

## Corsican Food

The local fresh meat is produced free-range, not surprisingly on account of the mountainous terrain. Milk production is confined to sheep and goats. Cows are veal producers. There is intensively farmed poultry, but progressively this is reverting to free-range also. The charcuterie is mainly



produced the old fashioned way, rather than industrially, even with the growing number of EU regulations. Corsica is not an industrial country by tradition or by nature. Certain meats are special to certain seasons, such as kid, which is a traditional Christmas dish or lamb at Easter. Game is naturally seasonal. The prime example is wild boar.

### Corsican Salad with Serrano Ham and Melon—Serves: 10

For this salad, a Corsican variation on the familiar prosciutto and melon, we cut the melon into bite-size pieces and arrange it on a bed of dressed greens with figs, ham and toasted pine nuts.

#### Ingredients:

3 tablespoons pine nuts  
3/4 cup extra-virgin olive oil  
1/4 cup balsamic vinegar  
Salt and freshly ground pepper

2 large heads lettuce (such as Boston and red leaf), torn into pieces  
1 cantaloupe, cut into 1-inch pieces  
10 small fresh figs, quartered  
8 ounces thinly sliced Serrano ham

1 cup small basil leaves  
1/4 cup chives, cut into 2-inch pieces

#### Directions

Preheat the oven to 350°. Put the pine nuts in a pie plate and toast in the oven about 7 minutes, or until golden.

Whisk together the olive oil and vinegar. Season with salt and pepper.

Just before serving, toss the lettuce with 1/3 cup of the dressing, reserving the rest to pass with the salad. Arrange the lettuce on a large platter. Top with the cantaloupe, figs and ham. Garnish with the basil leaves, chives and pine nuts.



### Famous Quotes

by Napoleon

"An army marches on its stomach."

"Nothing is more difficult, and therefore more precious, than to be able to decide."

"From the sublime to the ridiculous is but a step."

"Glory is fleeting, but obscurity is forever."

"History is the version of past events that people have decided to agree upon."

"Imagination rules the world."



## Corsican Delicacy: Brocciu

Good news for the lactose intolerant. Corsica produces a cheese called Brocciu which contains no lactose. The latter is a traditional, typically Corsican dairy product which has enjoyed its own protected designation of origin since 1983. To make it, whey remaining from the production of sheep's or goat's milk cheese is heated to between 40 and 50° C and then salt and fresh whole sheep's or goat's milk are added. The mixture is then stirred slowly and heated to about 80° C. After skimming, the brocciu is placed into molds made from rushes or plastic. The resulting cheese is creamy and soft.

Brocciu is made during the period when the sheep and goats are pro-



ducing milk, from late autumn until mid-summer.

In cooking, fresh brocciu is used as a filling in many vegetable and meat dishes; in pastry-making

it is used in tarts and fritters. It can be served on its own for dessert, perhaps sprinkled with sugar and given a splash of the local eau-de-vie.

Brocciu can also be salted and ripened, in which case it is known as brocciu passu. It becomes an ingredient in rustic soups, among other things.



### A Corsican Poem:

Island, strange continent,  
Old country with new life,  
Enslaved independent isle,  
Island, hundreds of isles  
in one.

Ghjuvan Ghjaseppu Franchi

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