

IMAJYNE... THE WINE OF THE SEA

At the end of 2017, Sylvain and Bruno Milanini started selling a blue wine with an unexpectedly and enticing character. Behind this incredible project, far from being another outlandish idea to pursue trendiness, lays an extraordinary family venture, which turned out to be full of surprises....



Sylvain Milanini



Bruno Milanini



An Ode to Jean-Yves, the Late Father...

The man who envisioned this bold challenge was Jean-Yves Milanini Auriol, Sylvain and Bruno's father. All his life, this epicurean and avant-garde spirit dreamt of producing a wine of the sea at the heart of Pozzo di Mastri, the family guesthouse in Figari, Southern Corsica. After his death, his sons decided to dedicate all their energy, determination and perseverance to serve this dream. That's how **ImaJYne** was born, a name that naturally blends Jean-Yves' initials with his passion for the Beatles.

A Wine Healthier than Nature!

A blue wine may frighten the purists amongst us; however, this wine of the sea is the best answer to those prejudices. Behind the unconventional and striking look, it is a natural drink that achieves a perfect balance between minerality and greenness. From the start, **the Milanini Brothers wanted to produce a wine which stood out** by its purity and not its appearance. It is for this reason that they worked hard with their oenologist to create a wine **with the least sulfites and sulfur dioxide possible**, which are chemical additives used in most wine-making processes.

A PERFECT BALANCE BETWEEN MINERALITY AND GREENNESS

To make a wine with a subtle blend of fruitiness and a unique character, with the same standards as rosé wine in terms of taste expectations, the emphasis is put on minerality and greenness.

First, **the grapes are harvested at night** in order to preserve their freshness. Next, they are rinsed in sea water to highlight the taste of the fruit, prior to a novel form of winemaking. In order to reduce the sulfites and sulfur dioxide as much as possible, **the Milanini Brothers** and their oenologist use natural mineral and vegetable ingredients as well as antioxidants mixed

with herbs and seaweeds, using one particular alga: **the much-renowned Spirulina, which gives its BLUE colour to the wine.**

Finally, in order to stabilise the wine, bottles are stored **70 meters under the sea for 6 months in an underwater cave** before being sold all around the world. This year, the latest **35,000 bottles** produced were sold

immediately in Corsica, the French Riviera, Monaco and Dubai!

An unexpectedly blue wine..!

The magic of nature happened right from the first attempt to make this wine of the sea **as it turned out to be blue** when no one had predicted this small miracle. **What could have been a better tribute to Corsica, the sea, and the desire to stand out that the Milanini Brothers had inherited from their father than an azure blue-coloured wine?**



grapes rinsed with sea water



Spirulina



A LABEL DESIGNED BY ENKI BILAL, AN AWARD-WINNING ARTIST



As everything is rich in meaning for the Milanini's, the label of this Corsican wine was designed by a great friend of Jean-Yves, **Enki Bilal, who won the Grand Prix d'Angoulême in 1987** (a lifetime achievement award given annually to comics artists). Who could have better put the finishing touches to such a beautiful venture than this **famous illustrator** who puts the themes of memory and time at the core of his visionary creations?

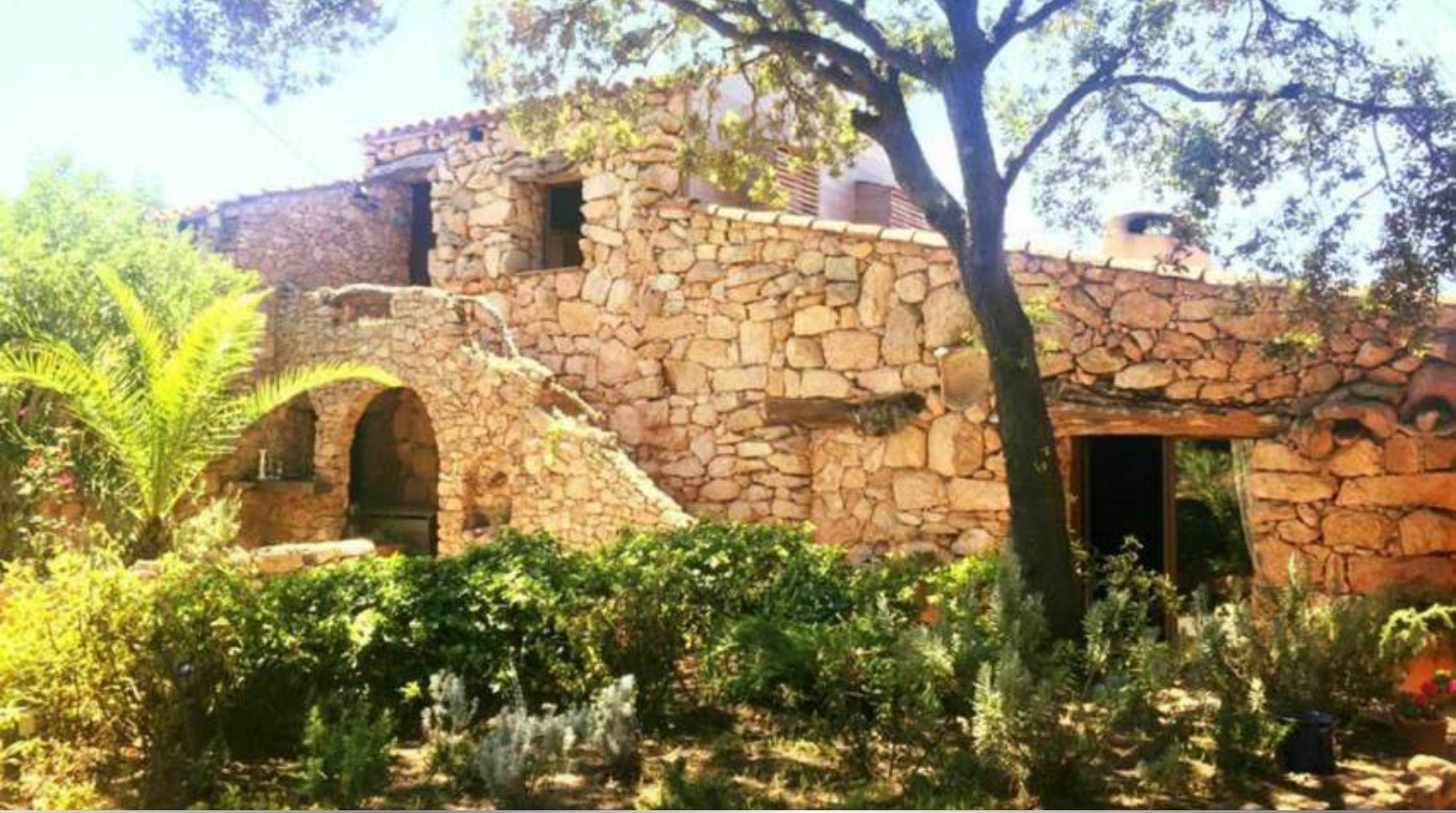
Enki Bilal, who is the only living artist to have exhibited at the Louvres, said in 2017:

«The colour Blue is a breath in the face of the oppression of my universe»

and made it the king of his chromatic universe...

*One thing is certain.
For Bruno and Sylvain
Milanini, as for all the people
committed to this undertaking
of the wine of the sea, blue is
now much more than a colour!*





THE POZZO DI MASTRI FARMHOUSE INN

The Farmhouse Inn Pozzo di Mastri is a **guesthouse** located at the heart of a **protected area of 80 hectares**, 6 km away from Figari airport and 15 km from Porto-Vecchio et Bonifacio. **The beach is 6 kilometres away**. It is a beautiful dry stone house with **3 charming rooms** tastefully decorated in the traditional Corsican style. Next to the pool, **9 stone-walled suites blend comfort and modernity**. Hearty and traditional dishes are either served in the restaurant's warm room or al fresco. Dinner consists of a unique menu, served on long tables made of Corsican laricio pine.

Website : www.pozzodimastri.com



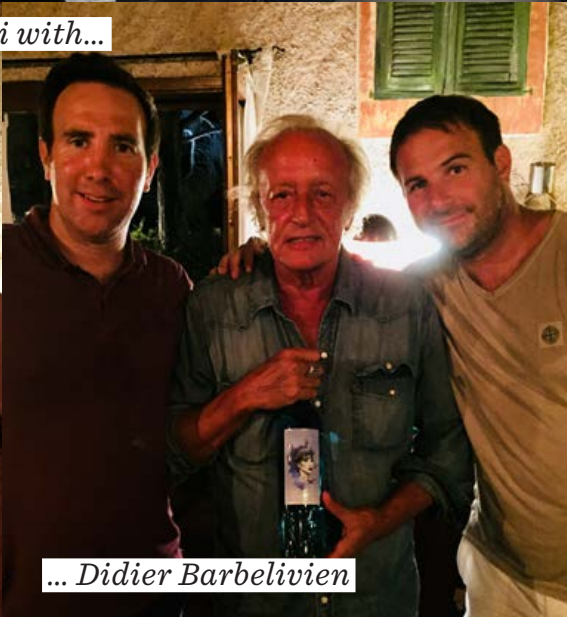


Private Yacht Show Barcelona

Bruno and Sylvain Milanini with...



... Mélanie Griffith



... Didier Barbelivien



... Miss Israel

EVERYONE IS TALKING ABOUT IMAJYNE!

The Pozzo di Mastri
Farmhouse Inn



<https://www.youtube.com/watch?v=uCRjnhnBgds>

Corse Matin



<https://www.corsematin.com/article/article/le-vin-bleu-un-cru-corse-entre-vigne-et-mer>

France 3



<https://france3-regions.francetvinfo.fr/corse/haute-corse/patrimoine-vendanges-du-vin-bleu-1532754.html>

Gent side



https://www.gentside.com/vin/ils-inventent-imagyne-un-vin-rose-bleu_art87031.html

For information about rates, please contact the Pozzo Di Mastri Estate

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