



Old World Wines : Portugal, Madeira



Directed by Jacques VICHET

French Version
English Version

©2015 IN PROJECT

A documentary of 52'

High Definition
HD Cam & Digital Betacam 16/9

It is thanks to the ideal environment in which the grapes are harvested that the Madeira wines achieve such elegance and depth.

Madeira wine, cultivated on the island of Madeira in the Atlantic, has a unique character, and a rare longevity.

Thanks to its strategic position, Madeira became an important maritime port almost as soon as it was colonised by the Portuguese in the early 15th century.

Vineyards were planted on the island and the wine produced was drunk on board the ships to help prevent scurvy.

That wine slowly evolved during its journey on the ships.

Towards the end of the 18th century, Madeira came into fashion in both the United States and Great Britain.

There are four grape varieties officially qualified as “noble” : Sercial, Verdhelo, Bual and Malvasia.

However the grape variety most commonly grown on the island currently is the Tinta negra mole.

Madeira wine tends to be vigorous and acidic, this is partly because of the soils, partly because of the grape varieties, and also because of the high harvest yields.

It is possible to find wines dating from the end of the 18th century which are still surprisingly clear and pleasant tasting.

Once opened, they can last for months and sometimes even years.