



CACHET WINE

Chateau de Sannes 1603 Blanc

Code SANN001

An elegant and refreshing organic wine - the perfect example of 'finesse' that can be achieved within the Luberon AOP

Tasting Notes:

Bright lemon in colour, with a citrus hit on the nose of lemon and orange zest. On drinking there are notes of white peach, grapefruit and blood orange as well as pronounced minerality.





CACHET WINE

Specification

Vinification

Chateau de Sannes boast rich soil with rocky scree and clay producing robust and well-structured wines; its marl and molasse stones add roundness; and its 'safre' soils create elegant wines that reveal a wonderful complexity. Luberon's Mediterranean climate, with a few alpine influences, bestows an exceptional amount of sunshine and a mistral wind that naturally cleanses their vines. Direct pressing is utilised as well as cold setting which enables grape skins to be in contact with the juice before any alcohol is formed, anthocyanin extraction is enhanced, as is the extraction of aroma and flavour compounds, improving the overall quality. Fermentation occurs in heat-treated stainless steel tanks.

ABV

13%

Size

75cl

Drinking Window

Drink now

Country

France

Region

Rhône Valley

Area

Luberon

Type

White Wine

Grape Mix

65% Vermentino, 20% Ugni Blanc, 15% Grenache Blanc

Genres

Biodynamic, Organic

Vintage

2022

Style

Dry

Body

Zesty, zingy and refreshing

Producer

Chateau de Sannes

Producer Overview

The Sannes vineyard flourishes in the heart of the spectacular Luberon Regional Nature Park, which is a UNESCO Biosphere Reserve and a region ideal for organic crops. Certified ECOCERT organic agriculture since 2020, the vineyard has planted 33 hectares of Grenache Noir, Syrah, Grenache Blanc, Vermentino, and Ugni Blanc. Sannes has 35 of its 70 hectares dedicated to vines as well as its French garden along with its fragrances - a symbolic feature of the Domaine. It all began with the building of Sannes Castle - a simple pavilion erected by Jean de Thibaud de Tisati, advisor to the king in 1603. By 1661 his son, Melchior, transformed the pavilion into a seigneurial manor house. **Read more online**

Closure Type

Cork

Food Matches

Drink with Shellfish or a creamy cheese