



# CACHET WINE

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## Chateau de Sannes Aciana Rosé

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**Code** SANN020

Chateau de Sannes Aciana Rosé is an elegant yet powerful rosé, with a beautiful pink colour and shimmering reflections. Full-bodied and distinguished delivering a bouquet of complex aromas.

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**Tasting Notes:**

A beautiful pale salmon colour. On the nose white flowers, rose and lemon zest. On the palate intense strawberry, peach and pear with exceptional balance and a lingering spicy finish.

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## Specification

**Vinification** A unique terroir located in "Pays d'Aigues" with numerous underground natural springs, on the foothills of Mount Luberon. Generous south-facing exposure with an altitude of 350m. Vines benefit from double cordon de royat pruning, disbudding and pre-harvest sorting. The parcels have been in the process of converting to organic farming since 2017. Biodynamic principles are strictly adhered to throughout the process.

**ABV** 13.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Rhône Valley

**Area** Luberon

**Type** Rosé Wine

**Grape Mix** 60% Grenache noir, 25% Syrah, 10% Grenache Blanc, 5% Vermentino

**Genres** Biodynamic, Organic

**Vintage** 2023

**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 grilled white fish or a roasted peach dessert.