CACHET WINE

Chateau de Sannes Castini

Code SANN015

Château de Sannes new cuvée! A high end white, aged in a sandstone jar for two years offering a explosion of flavours that balances minerality with richness.

Tasting Notes:

Pale lemon colour with golden highlights. A nose of peach and white flowers. On tasting, sweet chalky minerality with a bouquet of delicate tropical and stone fruit.



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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. Aged in a sandstone jar for two years after vinification in oak and acacia barrels. It gives the wine character and allows for an elegant and rich final product.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Rhône Valley
Area	Luberon
Type	White Wine
Grape Mix	50% Ugni Blanc, 50% Vermentino
Genres	Biodynamic, Organic
Vintage	2020
Style	Dry
Body	Rich and vibrant
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 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 smoked salmon or langoustines