CACHET WINE

Chateau de Sannes Grand Blanc de Sannes

Code SANN010

The Grand Blanc de Sannes is a delight! Balanced with explosive aromatic complexity - a wine that is both rich and fresh.

Tasting Notes:

Straw yellow in colour with golden hue in the glass. Aromas of white flowers grapefruit and lime. On tasting, hints of violet, spiced vanilla, apples and pears. Lively acidity.



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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. This wine comes from a parcel selection of vines with an average age of 25 years and 100-year-old Ugni blancs planted in 1926. 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	White Wine
Grape Mix	35% Vermentino, 35% Ugni Blanc, 30% Grenache Blanc
Genres	Biodynamic, Fine Wine, Organic
Vintage	2021
Style	Dry
Body	Elegant, crisp and delicate
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 Lobster or wild asparagus risotto