CACHET WINE

Chateau de Sannes 1603 Rouge

Code SANN005

A sophisticated wine from the first nose. The finesse of Grenache Noir is complemented by a spicy touch of Syrah. Fruity, crisp and moreish.

Tasting Notes:

Bright ruby red, fruit forward on the nose coupled with mineral freshness. On the palate there are notes of black cherries, wild berries and liquorice as well as a hint of black pepper. A long, persistent finish.



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Specification	
Vinification	This wine comes from a parcel selection of vines with an average age of 25 years. Mediterranean terroir at more than 300m altitude, mainly composed of stony scree soil promoting drainage and heat retention. The vines are south facing and therefore benefit from the mistrals' cooling influence which ensures the good health of the crops.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Rhône Valley
Area	Luberon
Type	Red Wine
Grape Mix	70% Grenache Noir, 30% Syrah
Genres	Biodynamic, Organic
Vintage	2022
Body	Soft, fruity and smooth
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	Enjoy this wine with Asian cuisine or an aged cheese.