

Chateau de Sannes Terre de Sannes Rouge

Code

SANN025

Terre de Sannes is a rich, silky and complex wine with great ageing potential. It reveals intense aromas of black and red fruits mixed with subtle notes of spice.

Tasting Notes:

Deep Garnet in colour. Aromas of black cherry, redcurrant and ripe bramble. On the palate the fruitiness is accompanied by a hit of spice and an undertone of leather.





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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. 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	14.5%				
Size	75cl				
Drinking Window	Drink now				
Country	France				
Region	Rhône Valley				
Area	Luberon				
Туре	Red Wine				
Grape Mix	80% Syrah, 20% Grenache Noir				
Genres	Biodynamic, Organic				
Vintage	2022				
Body	Rich, bold and robust				
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	The perfect wine to drink with barbequed red meat.				