



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chateau de Sannes 1603 Blanc

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| Price | £18.99 |
| Code | SANN001 |

An elegant and refreshing organic wine - the perfect example of 'finesse' that can be achieved within the Luberon AOP

Tasting Notes:

Bright lemon in colour, with a citrus hit on the nose of lemon and orange zest. On drinking there are notes of white peach, grapefruit and blood orange as well as pronounced minerality.





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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. Direct pressing is utilised as well as cold setting which enables grape skins to be in contact with the juice before any alcohol is formed, anthocyanin extraction is enhanced, as is the extraction of aroma and flavour compounds, improving the overall quality. Fermentation occurs in heat-treated stainless steel tanks.

ABV 13%

Size 75cl

Drinking Window Drink now

Country France

Region Rhône Valley

Area Luberon

Type White Wine

Grape Mix 65% Vermentino, 20% Ugni Blanc, 15% Grenache Blanc

Genres Biodynamic, Organic

Vintage 2022

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 Shellfish or a creamy cheese