

Castini

AOP Luberon - Rouge 2022



The wine's colour is deep, with hints of purple and purplish tints. The nose is both expressive and complex, revealing subtle woody aromas evoking notes of roasting and mocha, skilfully blended with spicy accents of vanilla, Kâmpôt pepper and liquorice.
Progressively, fruitier touches of blackberry and redcurrant emerge. On the palate, the wine asserts itself with power. The tannins are very present, but retain a silky texture. There are hints of roasting brought out by barrel ageing, as well as a spicy dimension. These elements are complemented by mineral notes, giving the wine remarkable elegance and freshness.
The aromatic intensity on the palate is impressive, with a gradual build-up of flavours giving the wine great richness.

Blending

- 80% Syrah
- 20% Grenache Noir

Age of the vines

This wine comes from vines grown on plots with an average age of 25 years.

Food pairing

This gourmet red should be served with a festive meal. It can accompany a meat dish such as lamb roasted with herbs or a wild boar or beef stew followed by a platter of mature cheeses.

Vinification and ageing

The grapes are hand-harvested after a green harvest, guaranteeing optimum concentration of the berries. Castini Rouge 2022 is then vinified with full fermentation in new oak barrels at 28°C with punching down. The wine is aged for 15 months on its fine lees in oak barrels, then in clay jars for a few weeks.
for a few weeks, completes this wine, giving it a subtly mellowed woody structure and good ageing potential.

Gastronomic
& intense

CHÂTEAU DE
SannES
EN LUBERON

www.chateaudesannes.fr
#chateaudesannes