

Grand Blanc de Sannes

AOP Luberon - Blanc 2022

Organic Wine

A beautiful straw yellow color with golden reflections. Made from our most beautiful plots of Ugni Blanc, the Grand Blanc de Sannes is also associated with the great falvour of the Vermentino and the complexity of the Grenache. Already, the character of its youth is expressed with harmony and elegance.

Blending

- 35% Ugni Blanc
- 35% Vermentino
- 30% Grenache Blanc

Vines age

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.

Cultivation Method

ECOCERT organic certification since the 2020 vintage. Double cordon de royat pruning, disbudding. Working of the soil (ploughing).
Direct pressing under nitrogen.
Vinification in barrels for 25% of the cuvée (with a majority of 225l and 500l French oak and two 500l acacia barrels) and for the remaining 75% vinification in stainless steel vats with selected yeasts at 19°C.
Batonnage (stirring of the lees) for 2 months and ageing in stainless steel vats for 8 months,
In June: final blending, filtration and bottling,
Vinification without sulphur, sulphiting after blending.
Total SO2 80mg - TAVA 13.5

Food pairing

"At the beginning of the year, we proposed this wine in association with the dish "Lobster carrots with lobster juice and roasted buckwheat". It was essential to associate with this dish a wine of character, with intensity and a certain freshness. This wine combines a beautiful volume in the mouth with flowery and delicate aromas. It also offers a mineral finish and full of relief thanks to beautiful bitters."

Guy Savoy - World's Best Restaurant



Aromatic
Balance

CHÂTEAU DE
Sannes
EN LUBERON

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