CHÂTEAU DE SANNES
EN LUBERON



Moulin de Sannes

IGP Méditérannée - Rosé 2024

Organic Agriculture

AB AGRICULTURE BIOLOGIQUE

THE ideal rosé for summertime relaxation and simply celebrating life with a fine assortment of hors d'oeuvres.
This is a wine of freshness, with long-lasting aromas. The nose is expressive, revealing delicate notes of fresh fruit and citrus. On the palate, this wine is straightforward, fresh and dominated by citrus fruits such as lime and lemon.

Blend

- 30% Grenache Noir
- 25% Cinsault
- 20% Mourvèdre
- 15% Syrah
- 10% Merlot

Vine age

This wine comes from a parcel-by-parcel selection of vines with an average age of 20 years.

Food pairing

This wine is perfect with charcuterie, salads and creamy cheeses. A lovely freshness carries through the bouquet of orchard fruit aromas.

Growing methods / Vignification

Double cordon de royat pruning, disbudding.
Direct pressing under nitrogen.
Vinification in stainless steel tanks with selected yeasts at 17°C,
Aged on lees for 2 months with stirring of the lees,
Blending and aging in stainless steel tanks for 6 months.
Filtration and bottling.
Sulfur-free vinification, sulfiting from blending onwards.
Total SO2 80mg - TAVA 12.5%

Gourmet Pleasure

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