



Terre de Sannes

AOP Luberon - Rouge 2022

Organic Agriculture

With its beautiful garnet-red colour, a beautifully expressive nose with delicate aromas of small red fruits, our Terre de Sannes is a powerful, round wine, with silky, unctuous tannins on the attack, giving this wine a very fine body
offering a range of ripe red fruits complemented by pleasant notes of roasting.

Blending

- 80% Syrah
- 20% Grenache Noir

Age of the vines

This wine comes from a parcel-by-parcel selection of vines with an average age of 25 years.

Winegrowing methods / Wine-making

Double cordon de royat pruning, disbudding and pre-sorting before harvesting.
Vinification in concrete vats: 7-day cold maceration with non-Saccharomyces (Metchnikowia) yeasts, then inoculation with selected yeasts.
2 punchings of the cap per day during fermentation at 28°C, then 1 punching per day during vatting. Malolactic fermentation under marc
Vatting for 30 days, followed by devatting and pressing with a vertical press,
Aged for 2 months in concrete vats, then 12 months in 225-litre French oak barrels,
Bottled and lightly filtered.
Vinification without sulphur, sulphiting from the blending onwards. Total SO2 75 mg
TAVA: 14.5% ALCOHOL

Wine and food pairing

"It's a wine made to accompany a daube carmarguaise, game birds in salmis, roast woodcock for those lucky enough to find some, a haricot mouton with black olives, but also a roast leg of lamb with truffle purée or a fillet of beef Wellington with truffled Périgueux sauce".

Jean-Robert Pitte - Academician

Harmony & Character

CHÂTEAU DE SannesS EN LUBERON

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