



HOUSE OF TOWNEND

Chateau de Sannes Castini

Price £40.49
Code SANN015

Château de Sannes new cuvée! A high end white, aged in a sandstone jar for two years offering an explosion of flavours that balances minerality with richness.

Tasting Notes:

Pale lemon colour with golden highlights. A nose of peach and white flowers. On tasting, sweet chalky minerality with a bouquet of delicate tropical and stone fruit.





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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. Aged in a sandstone jar for two years after vinification in oak and acacia barrels. It gives the wine character and allows for an elegant and rich final product.

ABV 13.5%

Size 75cl

Drinking Window Drink now

Country France

Region Rhône Valley

Area Luberon

Type White Wine

Grape Mix 50% Ugni Blanc, 50% Vermentino

Genres Biodynamic, Organic

Vintage 2020

Style Dry

Body Rich and vibrant

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 smoked salmon or langoustines