



HISTORY

Benefiting from a generous amount of sunshine and strong day/night temperature variations due to the altitude, the Luberon is a land renowned for its great whites. Already in organic agriculture in the 1980s, Château de Sannes is historically known for the excellence of its white wines.

Grand Blanc de Sannes

MILLESIME 2018

TERROIR

Mediterranean soil at an altitude of more than 300 m, composed mainly of stony scree soil that promotes drainage and preserves heat, marl and saffron. Facing due South, the vineyard benefits from the Mistral which ensures the good health of the crops.

BLEND

Ugni white 40%, Grenache white 30%,
Vermentino 30%

AGE OF THE VINES

The vines of Ugni Blanc were planted in 1926, they are 95 years old. The vines of Vermentino and Grenache Blanc are 20 years old.

CULTURAL METHODS

Re-conversion to organic farming (*since 2017*), pruning into double royalty cord, disbudding and pre-harvest sorting. Tillage (*ploughing*).

VINIFICATION

Destemming of the harvest. Pressing via a pneumatic press, selection of the best juices. Cold

settling for a minimum of 48 hours. Fermentation in stainless steel vats and part in oak barrels (*barrels of 1 wine*). Maturing on fine lees in stainless steel vats and barrels. Clarification by racking. Filtration just before bottling.

TASTING

Of a bright and clear pale-yellow colour, it has an intense nose marked by lemon and acacia flower notes. The attack is powerful, characterized by aromas of pear and quince, which give way to an exotic and spicy finish. This wine has a good balance and a remarkable length.

FOOD & WINE PAIRING

This is a wine to be enjoyed with poultry and white meats as well as with fresh goat's cheese or a thin mushroom tart.

BOTTLING

14/06/2019 (*production Millésime 2019 : 5000 bottles 75cl*)