



Grand Blanc de Sannes

AOP Luberon - Blanc 2021

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 flavour 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

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 - Meilleur Restaurant du Monde

Recommended retail price

25€

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).



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Aromatic Balance