

This wine comes from a parcel selection of vineyards with an average age of 25 years and even older ugni blanc vines.

Food pairing

Ideal with a plate of cold charcuteries, bruschetta, beef carpaccio or even tagliatelle with artichokes. The explosive freshness on the palate, allows exquisite notes of white fruits and citrus.

Cultivation method

ECOCERT organic certification since the 2020 vintage. Double cordon de royat pruning, disbudding. Working of the soil (ploughing).

Vinification

Direct pressing, stabulation and cold settling, fermentation and ageing in heat-treated stainless steel tanks.



Refreshing, Fruitv

Appellation d'origine protégée Luberon

> www.chateaudesannes.fr #chateaudesannes





