



Castini



In 2023, Château de Sannes launched a new cuvée called Castini. A very profound and high end white wine, aged in a sandstone jar for two years after vinification in oak-acacia barrels. This micro cuvée offers an explosion of the senses combining gourmandise and minerality.

Colour: Pale yellow with bright highlights. A very flattering nose combining aromas of peach and white flowers. The sweetness of chalk and the finesse of delicate exotic fruits pleasantly line the palate, with an explosive finish of white fruit. Ageing in sandstone jars gives the wine a remarkable minerality and a saline texture.

Blending

- Ugni Blanc 50%
- Rolle 50%

Age of the vines

This wine comes from vines grown on plots with an average age of 25 years.

Food pairing

Serve on a festive meal, with classics such as salmon or scallops, or more original with crab, langoustines, shrimp or prawns. Castini will also find a fitting match with a guinea fowl supreme with chanterelles or a stuffed turkey.

Vinification and ageing

Aged in a sandstone jar for two years after vinification in oak and acacia barrels. It gives the wine character and sublimates an elegant and fresh fat.

Recommended retail price

38€



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Profound &
explosive