



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chateau de Sannes Aciana Rosé

Usual Price	£22.99
Discount Price (inc. VAT)	£18.49
Code	SANN020

Chateau de Sannes Aciana Rosé is an elegant yet powerful rosé, with a beautiful pink colour and shimmering reflections. Full-bodied and distinguished delivering a bouquet of complex aromas.

Tasting Notes:

A beautiful pale salmon colour. On the nose white flowers, rose and lemon zest. On the palate intense strawberry, peach and pear with exceptional balance and a lingering spicy finish.





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Specification	
Vinification	A unique terroir located in "Pays d'Aigues" with numerous underground natural springs, on the foothills of Mount Luberon. Generous south-facing exposure with an altitude of 350m. Vines benefit from double cordon de royat pruning, disbudding and pre-harvest sorting. The parcels have been in the process of converting to organic farming since 2017. Biodynamic principles are strictly adhered to throughout the process.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Luberon
Type	Rosé Wine
Grape Mix	60% Grenache noir, 25% Syrah, 10% Grenache Blanc, 5% Vermentino
Genres	Biodynamic, Organic
Vintage	2023
Style	Dry
Body	Zesty, zingy and refreshing
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 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 grilled white fish or a roasted peach dessert.