

Domaine Sant Armettu Burghese dry white 2017



SANT ARMETTU

Product price:

€450.00

Product features:

Area: CORSICA

Winemaker: Gilles SEROIN

Vintage: 2017

Appellation: IGP Ile de Beauté

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 93/100

Cépage dominant: sciaccarellu

Alcool: 13

Product short description:

93/100 RVF. The prestige cuvée of the estate, made from a parcel selection of 3 local grape varieties (the "burghese" or *bourgeois* of Sartène :-), vinified with precision and aged for 2 years in barrels and on lees. A great white wine to "make a splash"... or to keep all to oneself, as you wish!

Product description:

**PRESENTATION OF THE DOMAINE NICOLAS PERRAULTSANT ARMETTU
+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

Domaine Sant Armettu Burghese dry white 2017

RVF Guide of the Best Wines of France 2021 (Nov. 2020): 93/100. *Nutmeg and rosemary on the nose, strong character, full and firm, built on a fleshy relief.*

Technical Sheet written by the domaine:

TERROIR: Parcel selection on the granitic sands of the Tizzano hills.

GRAPE VARIETY: 80% Vermentinu, 10% Genovese, 10% Biancu Ghjentile.

HARVEST: Destemmed, sorted in the vineyard and in the cellar, direct pressing at low pressures, cold stabilization between 8-12°C for 48 hours, fermentation in demi-muids with light stirring.

AGING: 24 months in demi-muids on full lees.

COLOR: Golden yellow color.

TASTING: The palate is supported by noble bitters and impresses with its persistence. Flourished and racy, Burghese white will be appreciated alongside refined dishes and a curious audience.

TEXT OF THE BACK LABEL: *Vermentinu, Genovese, Biancu Ghjentile become "Burghese", the bourgeois of Sartène. Burghese loves distinguished interiors and will enjoy telling the story of its native Corsica, at the heart of a chic dinner.*