

Domaine Sant Armettu Sartene "elegante" red 2020



SANT ARMETTU

Product price:

€216.00

Product features:

Area: CORSICA

Winemaker: Gilles SEROIN

Vintage: 2020

Appellation: IGP Ile de Beauté

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 92/100

Cépage dominant: grenache

Alcool: 14

Product short description:

92/100 RVF. Very great Corsican wine with a very floral nose, which made us discover the domaine and won over all the tasters, without any reservation, which is rare! This cuvée 100% Elegante (the Corsican name for Grenache) comes from vines planted on the hillsides of the Gulf of Propriano. *The purity of fruity aromas blends with juicy and velvety tannins.*

Product description:

PRESENTATION OF THE DOMAIN SANT ARMETTU
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Sant Armettu "Elegante" Red 2020

La Revue du Vin de France (*SPECIAL ISSUE - MAY 2024*): **92/100**. *"This red wine stands out by offering on the nose delicate sun-drenched nuances, magnificent floral scents, and garrigue. A real brilliance emanates from this Grenache from the south of Corsica, sourced from the granite sands of Propriano. This finesse is found in an unfettered, airy, and gracefully digestible palate. An infused wine, without a hitch."*

La Revue du Vin de France (Feb. 2023, article "our 70 very great Grenaches of the world"): **92/100**. *Magnificent floral scents, garrigue with delicate sun-drenched nuances. A real brilliance emanates from this Grenache from the south of Corsica, on the granite sands of Propriano. This finesse is found in an unfettered, airy, and gracefully digestible palate. An infused wine, without a hitch.*

Guide RVF des Meilleurs Vins de France 2023 (Sept. 2022): **92/100**. *"A great success for Elegante, whose sober and delicately stewed fruit profile maintains balance and freshness."*

Technical Sheet written by the domaine:

TERROIR: The hillsides of the Gulf of Propriano composed of granite sands.

GRAPE VARIETY: 100% Grenache.

HARVEST: Destemmed and sorted, cold pre-fermentation maceration between 12-16°C, light punching down followed by traditional vinification in a vat.

AGING: 12 months in ½ muid.

COLOR: Cherry color.

TASTING: The purity of the fruity aromas blends with juicy and velvety tannins. This straightforward and gourmet wine will be appreciated during chic lunches for informed audiences.