

# 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.** A very great Corsican wine with a highly floral nose, which introduced us to the domaine and won over all the tasters, without any reservations, which is rare! This cuvée 100% Elegante (the Corsican name for Grenache) comes from vines planted on the slopes of the Gulf of Propriano. *The purity of the fruity aromas blends with juicy and velvety tannins.*

## **Product description:**

**PRESENTATION OF DOMAINE SANT ARMETTU**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this

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**La Revue du Vin de France** (*SPECIAL ISSUE - MAY 2024*) : **92/100**. *"This red wine stands out by offering delicate sun-kissed notes on the nose, with beautiful floral aromas and garrigue. A real brilliance emerges from this Grenache from southern Corsica, sourced from the granite arenas of Propriano. This finesse is reflected in a light, airy, and gracefully digestible palate. An infused wine, with no abruptness."*

**La Revue du Vin de France** (Feb. 2023, article "our 70 greatest Grenaches in the world") : **92/100**. *Beautiful floral aromas, garrigue with delicate sun-kissed nuances. A real brilliance emerges from this Grenache from southern Corsica, on the granite arenas of Propriano. This finesse is reflected in a light, airy, and gracefully digestible palate. An infused wine, with no abruptness.*

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

**Technical Sheet written by the domaine :**

**TERRIOR** : The hills of the Gulf of Propriano composed of granite arenas.

**GRAPE VARIETY** : 100% Grenache.

**HARVEST** : De-stemmed and sorted, cold pre-fermentation maceration between 12-16°C, light punching down, then traditional vinification in large casks.

**AGING** : 12 months in ½ barrel.

**COLOR** : Cherry color.

**TASTING** : The purity of fruity aromas blends with juicy and velvety tannins. This straightforward and indulgent wine will be enjoyed during chic lunches for discerning audiences.