

Domaine Sant Armettu Myrtus red 2020



SANT ARMETTU

Product price:

€210.00

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: sciaccarellu

Alcool: 13

Product short description:

92/100 RVF. A very lovely cuvée, this is the one the winemaker considers the most emblematic of Sant Armettu. Made from a skillful blend of two terroirs (Propriano and Tizzano) and two complementary local grape varieties, sciaccarellu and minustellu, with a hint of grenache (here they say "elegante"). A very successful wine with a true personality.

Product description:

PRESENTATION OF THE SANT ARMETTU ESTATE
+ ALL OTHER AVAILABLE VINTAGES

Commentary on this

Domaine Sant Armettu Myrtus Red 2020

RVF Guide of the Best Wines of France 2023 (Sept. 2022): 92/100. *"This is a very mature wine with*

flavors of strawberries and garrigue, which unfurls its fine spicy framework on the tongue."

Technical Sheet written by the domaine:

Le Figaro.fr (The five favorite cuvées of Florent Martin, Best Sommelier of France 2021 - A. Dorey - June 2021): *Among the jewels of the Corsican vineyard. The wines of this domaine offer the faithful experience of a passionate person for his terroir, revealed as if you were savoring the grapes of a delicate morning dew. It is in the heart of this sun-kissed and sea-sprayed mountain vineyard that Myrtus is produced, one of these magical Corsican cuvées where grape varieties like sciaccarellu, minustellu and elegante intertwine. Crushed strawberry, this floral distinction close to that of a rose, evoking fresh scrubland, plum, and this sensation of juicy, peppery berries in a mouth caressed by gripping tannins, both deep and delicate, which will pair wonderfully with subtle and tasty meats such as pigeon or veal with myrtle.*

Technical Sheet written by the domaine:

TERROIR: Combining the slopes of the Gulf of Propriano and those of Tizzano. Clay-granite arena soils.

GRAPE VARIETY: 80% Sciaccarellu, 15% Minustellu, 5% Elegante.

HARVEST: Destemmed, sorted in the vineyard and in the cellar, cold pre-fermentation maceration between 12-16°C, fermentation in foudre with daily punching down and pumping over.

AGING: 12 months in foudre and demi-muids, 6 months in bottles.

COLOR: Garnet color with violet reflections.

TASTING: Emblematic cuvée of the domaine. Deep, digestible, and generous, Myrtus will be appreciated at elegant and consensual dinners.

TEXT OF THE BACK LABEL: *Myrtus, Myrtus in Latin, is a unique being who believes that the table is the best remedy. Offer it an elegant dinner, and it will be unifying.*