

# Domaine Sant Armettu Sartene "elegante" red 2022



SANT ARMETTU

**Product price:**

**€204.00**

**Product features:**

Area: CORSICA

Winemaker: Gilles SEROIN

Vintage: 2022

Appellation: IGP Ile de Beauté

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 92/100

Cépage dominant: grenache

## **Product short description:**

**92/100 RVF.** A great Corsican wine with a very 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 hillsides 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 CUVÉES IN STOCK**

Commentary on this

**Domaine Sant Armettu "Elegante" red 2022**

**RVF Guide to the Best Wines of France 2025 (Sept. 2024): 92/100. Elegante grape variety, also**

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*known as grenache, from an old vine planted in 1964, destemmed harvest, stainless steel tank aging, no filtration at bottling. In our glasses, the vermilion red dominates, with a cloudy appearance. On the nose, the profile is clear, reminiscent of strawberry jam, the palate is juicy and fine, with barely perceptible tannins, a tangy finish that refreshes and makes us forget the 14.5% alcohol. A cheerful and vibrant wine that feels free yet remains very controlled and pure. To be enjoyed with white meat, a veal chop sautéed.*

**Technical Sheet written by the domaine:**

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

**GRAPE VARIETY:** 100% grenache.

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

**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 appreciated during chic lunches for discerning audiences.