

# Domaine Sant Armettu Myrtus red 2023



SANT ARMETTU

**Product price:**

**€234.00**

**Product features:**

Area: CORSICA

Winemaker: Gilles SEROIN

Vintage: 2023

Appellation: IGP Ile de Beauté

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: sciaccarellu

## Product short description:

A very lovely cuvée, this is the one that the winemaker considers to be the most emblematic of Sant Armettu. It comes 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 we say "elegante"). A great achievement with a true personality.

## Product description:

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

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## Domaine Sant Armettu Myrtus rouge 2023

**Le Figaro.fr** (The five cuvées favorites of Florent Martin, Best Sommelier of France 2021 - A. Dorey - June 2021) : *Among the jewels of the Corsican vineyard. In the wines of this domaine, there is the faithful feeling of a passionate person for their terroir, brought to be revealed as if you were savoring the grapes of a delicate morning dew. It is in the heart of this sun-exposed mountain vineyard that*

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*Myrtus is produced, one of those magical cuvées from Corsica where the grape varieties sciaccarellu, minustellu, and elegante intertwine. The crushed strawberry, this floral distinction close to that of a rose, evoking the fresh maquis, the plum, and this sensation of juicy and peppery berries in a caressing mouthfeel of gripping tannins, both deep and delicate, which will pair wonderfully with subtle and flavorful meats such as pigeon or veal with myrtle.*

**Technical Sheet written by the domaine :**

The deep red color of this wine already hints at a particular intensity. Myrtus rouge is a profound wine whose aromas of red fruits, leather, and cloves combine to offer a complex and unique blend. This silky wine on the palate also presents notes of crushed strawberry.

**TERROIR** : Combining the hills of the Gulf of Propriano and those of Tizzano. Soils of clay-granitic sands.

**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 large casks with daily punching down and pumping over.

**AGING** : 12 months in large casks and demi-muids, 6 months in bottles.

**COLOR** : Garnet color with violet reflections.

**TASTING** : Cuvée emblematic of the domaine. Deep, digestible, and generous, Myrtus will be enjoyed at elegant and consensual dinners.

**TEXT FROM THE BACK LABEL** : *Myrtus, Myrtle 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.*