

Domaine Sant Armettu Burghese red 2020



SANT ARMETTU

Product price:

€432.00

Product features:

Area: CORSICA

Winemaker: Gilles SEROIN

Vintage: 2020

Appellation: IGP Ile de Beauté

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 94/100

Cépage dominant: sciaccarellu

Product short description:

94/100 RVF. The cuvée of prestige from the domaine, made from a parcel selection of 5 local grape varieties (the "burghese" or *bourgeois* of Sartène :-), vinified to perfection and aged for almost 3 years in barrels! A very long aging potential ahead, but great wines are always enjoyable to taste in their youth after a decanting that reveals their complexity.

Product description:

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

Comments on this

Domaine Sant Armettu Burghese red 2020

RVF Guide to the Best Wines of France 2026 (Sept. 2025): **94/100**. *Among the 4 reds, we particularly appreciated Burghese 2020 for its aromas and velvety texture; its long aging contributes to this very positive evolution. Three grape varieties in this 2020: primarily sciaccarellu, complemented by*

syrah and minustrellu, with a good intensity ruby color, not overly evolved. Fine smoky notes intertwine with fresh and youthful black fruit, the oak remains discreet, and the whole is well integrated. The palate is fleshy, velvety, with very smooth tannins, which are typically attributed to a patient aging of 36 months in demi-muids; this 2020 has the perfect evolution of a great Mediterranean wine. Drink over 10 years.

Technical Sheet written by the domaine:

With an intense garnet red color, Burghese offers deep and refined notes of spices and red fruits. Its complex and silky structure presents exceptional length on the palate as well as significant aging potential. Aromas of camphor and clove also blend delicately with the fruits and spices.

TERRIOR: Parcel selection on the granite sands of the Tizzano hills.

GRAPE VARIETY: 60% Sciaccarellu, 20% Minustellu, 10% Nielluciu, 5% Elegante, 5% Carcaghjolu neru.

HARVEST: De-stemmed, sorted in the vineyard and in the cellar, cold pre-fermentation maceration between 12-16°C, fermentation in large barrels with daily punch downs and pump overs.

AGING: 30 months in demi-muids and 6 months in bottle.

COLOR: Deep garnet color.

TASTING: Ample and structured, this wine pushes all the buttons. It combines the radiant purity of an Ermite with the character of Myrtus. Burghese red will be enjoyed alongside refined dishes and curious audiences.

TEXT FROM THE BACK LABEL: *Sciaccarellu, Minustellu, Nielluciu, Elegante, Carcaghjolu neru become "Burghese", the bourgeois of Sartène. Burghese loves distinguished interiors and will enjoy telling the story of its native Corsica at the heart of a chic dinner.*