

Domaine Sant Armettu Myrtus red 2023 (3 bottles)



SANT ARMETTU

Product price:

€118.50

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 the winemaker considers 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 it is called "elegante"). A very successful wine with a true personality.

Product description:

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

Comments on this

Domaine Sant Armettu Myrtus red 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. There is in the wines of this domaine the*

faithful feeling of a passionate person for his terroir, brought to be revealed as if you were savoring the grapes of a delicate morning dew. It is in the heart of this mountain vineyard exposed to the sun and sea spray that Myrtus is produced, one of those magical cuvées of Corsica where the grape varieties intertwine sciaccarellu, minustellu, and elegante. Crushed strawberry, this floral distinction close to that of a rose, evoking fresh scrubland, plum, and this sensation of juicy and peppery berries in a mouth caressing with 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:

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

TERROIR: Combining the slopes of the Gulf of Propriano and those of Tizzano. Clay-granitic sand 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.

APPEARANCE: Garnet robe with violet reflections.

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

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