

# TASTING NOTE N°6

**Aciana 2019 / Château de Sannes**

**Luberon AOC / 13.5%abv**

**85% Grenache + 7% Syrah + 4% Vermentino +  
4% Ugni Blanc**



**Pale pink-salmon colour**



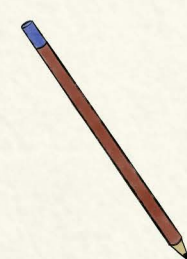
**Defined aromas of medium intensity**

**Ripe stone fruit (peach), ripe citrus fruit (lemon peel, grapefruit), ripe red fruit (raspberry, redcurrant), flowers (peony, white flowers), herbs, spice (white pepper) and other (iodine, flint)**



**Dry, medium(+) acidity, medium alcohol, medium(+) body and a medium(+) slightly bitter finish**

**Flavours of medium intensity with peach, lemon peel, grapefruit, redcurrant, white flowers, herbs and white pepper**



**Very good wine, full, balanced & lingering**

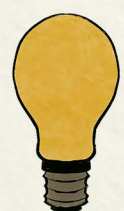
**To serve at 10-12°C**



**To drink now**



**With green olive cake, houmous toasts, salade niçoise, pizza regina, grilled red mullet with grilled zucchinis, arroz con pollo, pasta with ricotta & spinach, tomato gazpacho,...**



**Fun fact: The AOC was created in 1988. It produces significant amounts of wine, the main focus being on medium-bodied rosés.**