



Minervois vineyards



Languedoc vineyards



Winemaker Laurent Delaunay

SANSSOUCI 2017 “Le Rouge” Red Blend



INTRODUCING: SANSSOUCI

The French expression *sans-souci* means “without a care.” It is also the name of Frederick the Great’s famous royal palace in Potsdam, Germany, where Ernst Loosen’s forebear, Peter Joseph Lenné, had his greatest triumph as a landscape architect. It was great-great-uncle Peter’s sense of beauty, elegance and grace that inspired Ernst to cultivate Sanssouci — a selection of deliciously carefree wines from the south of France.

Sanssouci wines are produced by Laurent Delaunay at his Abbotts & Delaunay winery in the Languedoc region, near Carcassonne. Ernst Loosen started working with Laurent over a decade ago to produce affordable, high-quality red wines that he could import to the German market. Centrally located in the Aude valley, between the appellations of Corbières, Minervois, Faugères and Limoux, Laurent has extensive fruit sources throughout the region.

SANSSOUCI LE ROUGE

Le Rouge is a classic blend of Syrah and Grenache. It shows the lush red fruits and floral character that are typical of Grenache, together with the brambly blackberry and dark fruits of Syrah. The wine is concentrated and plush on the palate, with juicy persistence.

The Syrah is harvested from 20-year-old vines planted on hillsides in three areas of the Languedoc: the deep alluvial soils of the Nîmes region, near the Rhône Valley; the heavy limestone soils of the Béziers plain; and the lighter limestone soils of the Aude Valley. The Grenache is from two sites: a mid-slope site in the Pézenas area northwest of Béziers; and a calcareous site in Minervois.

TECHNICAL INFO

Grape Varieties: 85% Syrah, 15% Grenache

Appellation: Pays d’Oc, France

Vineyard Sources: Syrah – Nîmes region (near the Rhône), Béziers plain and Aude Valley;
Grenache – Pézenas area (new Béziers) and Minervois.

Viticulture: Gobelet and Cordon de Royat training; sustainable farming (*lutte raisonnée*)

Yield: 40-50 hl/ha

Vinification: Long, cool maceration (about three weeks) to extract color and aroma; fermentation in traditional, temperature-controlled concrete tanks; 30% whole-cluster fermentation; 100% malolactic fermentation; matured six months before bottling – 10% in oak barrels.

Alcohol: 13,5%

UPC: 810404020487

SRP: \$11.99