

# CRUS of the Rhône Valley

MAISON  
SINNAE



## Les Colettes, AOC Tavel, Rosé, 2023 AOC Tavel, Vallée du Rhône, France

### PRESENTATION

With this range, Maison Sinnae wants to share the diversity of the vintages present in the Rhône Valley.

These wines are the result of Maison Sinnae's desire to pass on and share the terroir and heritage of the Rhône Valley to future generations.

This cuvée highlights the typicality and the special colour of rosé wines from the Tavel appellation.

### TERROIR

This wine is from the three terroirs of the appellation: Rounded pebbles, Lauzes and Chalky Clay Soils.

### WINEMAKING

Vinification is similar to that of a red wine as a result of long maceration times. After pressing, fermentation for 10 to 15 days at a low temperature (13°-14°C). A blend of free-run juice that provides the necessary aromas, fruit, freshness and acidity, and press juice that preserves its richness, structure and potency. This clever blend gives birth to this stylish wine, 1st Rosé of France.

### VARIETALS

Bourboulenc, Carignan, Cinsault, Clairette,  
Grenache noir, Mourvèdre, Syrah

### 13,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serve at 10-12°C.

### AGEING POTENTIAL

Enjoy all year long

### VISUAL APPEARANCE

A rosé wine with an intense and bright ruby "Oeil de Perdrix" colour.

### AT NOSE

There are aromas of wild berries and cherry.

### ON THE PALATE

On the palate, its aromas become powerful, full-bodied, with a nice length and an appreciable spicy finish.

### CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, French cuisine, White meat



#### Main Range

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

