SIGNATURES







Maison Sinnae, AOC Côtes du Rhône, White, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

PRESENTATION

Discover the Maison Sinnae cuvée, wines that illustrate the commitment of all of us, winemakers and employees, in making wines that are increasingly respectful of Man and his environment. Wines that defend a common vision : that of responsible production in order to guarantee a sustainable activity and to ensure its transmission to future generations.

LOCATION

Our vineyard is located in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir.

TERROIR

This cuvée is made from a selection of parcels located on rolled pebble («galets roulés») hillsides and plains.

WINEMAKING

Classic vinification. Direct pressing. Temperature controlled fermentation (low tempe rature of $15-17^{\circ}$ C) for 15 to 30 days.

AGEING

Maturation on fine lees.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Marsanne, Roussanne, Ugni blanc, Viognier

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

SERVING Serving temperature 10-12°C.

AGEING POTENTIAL Enjoy all year long

VISUAL APPEARANCE Beautiful vintage with light pink reflections.

AT NOSE On the nose, the wine is aromatic and seductive with fruity notes and a final acidicity.

ON THE PALATE Harmonious on the palate, the wine releases a pleasant, refreshing sensation.

CLASSIC FOOD AND WINE PAIRINGS Aperitif, Fish, White meat





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

REVIEWS AND AWARDS

JAMESSUCKLING.COM 7 90/100

"A juicy and easygoing white, this shows notes of fresh lemons, warm herbs and some green peppercorns. Mediumbodied with a fresh core of vivid fruit at the center and plenty of spicy character kicking in toward the finish. Drink now."

James Sucking, James Suckling

Type of bottle								item	code	Bottle barcode	Case barcode
Evolution							750				
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	12	840	5	14	1,18	14,16	991,2	29,6	8,03	30,7*25,1*33,3	166*100*120



Main Range 201 route d'Orsan, 30200 Chusclan Tel. 04 66 90 53 44 - anett.naumann@sinnae.fr sinnae.fr/

