La Ferme de Gicon, IGP Gard, Rosé, 2023
IGP Gard, France

PRESENTATION
This cuvée, La Ferme de Gicon, celebrates the terroir that makes up the Gardois vineyard of Maison Sinnae. This wine was born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typical terroir that makes the singularity of the wines of our House.

THE VINTAGE
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.

LOCATION
The vineyard is located in southeastern France on the right bank of the Rhône near the villages of Laudun and Chusclan in the alluvial plain of the Rhône.

TERROIR
Sandy and silty soils with exposure to the Mistral wind.

WINEMAKING
Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to 16°C).

VARIETALS
Grenache noir, Merlot, Syrah

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
A wine with a bright and delicate coral pink colour.

AT NOSE
The nose has notes of red fruit (raspberry, strawberry, etc.).

ON THE PALATE
On the palate, it is just as delicious and greedy.

CLASSIC FOOD AND WINE PAIRINGS
Aperitif, White meat, Red meat

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode
Evolution							750		189113001248	

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	1,1478	13,7740	964,1797	29,6	8,03	30,7*25,1*33,3	166*100*120

Supplementary range
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