

Réserve de Lubin, IGP Gard, Rosé, 2023

IGP Gard, France



PRESENTATION

This cuvée, Réserve de Lubin, 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, delicate coral pink colour

AT NOSE

On the nose, notes of red fruits (raspberry, strawberry) are tasty.

ON THE PALATE

In the mouth, its notes are just as tasty and greedy.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, White meat, Red meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Estela					750		3365385004836	3365388004574			
Palette Europe	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)
EPAL	6	456	4	19	1,4308	8,5850	652,4630	33	8,4	33,7*17,4*25,9	149*80*120

