







Enfant Terrible, AOC Côtes du Rhône, Red, 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

This new generation of winegrowers is involved and enthusiastic, with a sense of sharing. While respecting traditions, they are instilling a new dynamic synonymous with wines made on the right bank of the Rhône. They are keen to share the Maison Sinnae experience with as many people as possible, not only through their wines but also via the many events that punctuate the summer season at our producers' association.

LOCATION

Our vineyard is located on the right bank of the Rhône in southeastern France.

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

WINEMAKING

80% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C. 20% vinification in thermo flash release.

VARIETALS

Carignan, 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

Serving temperature 15-17°C.

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

A wine with a beautiful deep, engaging and brillant garnet colour.

AT NOSE

On the nose, the wine is aromatic. Its expression is dominated by aromas of wild berries with a spicy background.

ON THE PALATE

On the palate, this wine is round, generous and indulgent.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Game, White meat, Poultry



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



IA4TEE

1/2

REVIEWS AND AWARDS



Bronze

Decanter World Wine Awards Bronze 2024

JAMESSUCKLING.COM 7 90/100

"A fruity, juicy and playful red with aromas of cherries, roasted meat and baking spices. Medium-bodied with fine tannins. Velvety and balanced, with a fruity finish. Drink now." James Suckling

Type of bottle								Volume (ml)	item	code	Bottle barcode	Case barcode
Evolution								750			189113001361	
	alette verselle	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*W*D cm)	Pallet dimensions (H*W*D cm)
١	/MF	12	840	5	14	1,1538	13,8460	969,2197	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/

