

Maison Sinnae, AOC Côtes du Rhône Villages, Red, 2022

AOC Côtes du Rhône Villages, Vallée du Rhône, France

The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.

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.

TERROIR

This cuvée comes from a high altitude terroir of terraced slopes, on superficial soils of sandstone limestone and red clay, or from a warmer terroir of plateau combining pebble deposits with clay or sand.

IN THE VINEYARD

Vineyard managed sustainably with respect for biodiversity. Working the soil on the row when possible. Controlled grassing of the inter-row according to production objectives

Use of biocontrol solutions to protect the crop.

Green works to allow good aeration and ripening of the grapes.

Selection of plots and definition of harvest dates by berry tasting.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

VARIETALS

Grenache noir, Syrah

14,5 % 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

This wine has a beautiful intense colour with garnet reflections.

AT NOSE

On the nose, red fruit and spice aromas mingle.



Main Range

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

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



ON THE PALATE





The palate is just as seductive with fat and fruity notes that harmonises with round tannins.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, White meat, Red meat

Type of bottle					Volume (ml)		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	1,1790	14,148	990,36	29,6	8,03	30,7*25,1*33,3	166*100*120	



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