

CRUS of the Rhône Valley

MAISON
SINNAE



Les Perrines, AOC Saint-Joseph, Red, 2021 AOC Saint-Joseph, Vallée du Rhône, France

With this Cru Saint-Joseph, Les Perrines, composed mainly of Syrah, Maison Sinnae has assembled a wine that is representative of the terroir that makes up the Saint-Joseph appellation. With a hot and dry climate in the summer, and temperate during the other seasons, and its poor soils allow Syrah to limit yields and thus express the full potential of complexity of this magnificent grape variety.

PRESENTATION

With this range, Maison Sinnae wants to share the diversity of the vintages present in the Rhône Valley.

These wines are the result of Maison Sinnae's desire to transmit and share the Rhone Valley's terroir and heritage with future generations.

This cuvée honours the singular terroir that makes the wines representing the Saint-Joseph appellation so special.

TERROIR

The vines are mostly planted on steep slopes and the soil is composed of light shales and gneiss on a granitic base. The climate is hot and dry in summer, and temperate in other seasons. Syrah finds its perfect balance in this terroir, since the poor soils allow for limited yields, and thus the full potential for complexity of this magnificent grape variety.

WINEMAKING

The grapes are stripped, then crushed. Short cold maceration followed by alcoholic fermentation in concrete or stainless-steel vats at 26° to 28°C. Daily pumping over during this period, occasional delestages.

AGEING

After malolactic fermentation in vats, the wine is aged in century-old oak tuns for 6 to 12 months.

VARIETAL

Syrah

13 % VOL.

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



SERVING

Serve at 16°C.

AGEING POTENTIAL

3 to 5 years

VISUAL APPEARANCE

Deep mauve colour with a raspberry outline.

AT NOSE

A bouquet of flattering, intense aromas, marked with black fruit and pepper, supported by roasted notes.

ON THE PALATE

The palate exudes racy tannins that reveal notes of raspberry, blackcurrant, as well as a beautiful volume and a spicy finish. Tannic in its youth, it will require 2 to 3 years of ageing to fully express its potential.



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.



1/2

IGTC4E

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, French cuisine, Poultry

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 001 507	3365388001122			
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	600	5	20	1,4	8,4	840	29,6	8,24	30,7*16,8*25,3	160*80*120

2/2



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.



IGTC4E