

Maison Sinnae, AOC Côtes du Rhône Villages Chusclan, Rosé, 2024

AOC Côtes du Rhône Villages Chusclan, Vallée du Rhône, France

The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.

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

This cuvée comes from the vineyards around the village of Chusclan, in south-east France on the right bank of the Rhône.

TERROIR

This cuvée comes from the mid-slope terroirs of Chusclan, with deep, red, well-drained soil. 10 plots from 5 HVE winegrowers are used to make this cuvée.

These plots, 50% Syrah and 50% Grenache, are managed without herbicides and are an average of twenty years old.

WINEMAKING

Traditional vinification, destemmed harvest, juice from bleeding and cold settling. Fermentation of the Syrah was carried out at 14°C and lasted 3 weeks, allowing maximum fresh fruit aromas to be released. The Syrahs were then left in vats for a week, during which time the lees were stirred to coat the palate and give the wine its smoothness.

The Grenache fermented at 16°C for 2 weeks, releasing notes of white fruit and exotic citrus.

AGEING

Once the Syrah and Grenache grapes had been blended, they remained in vats on their fine lees for over 4 months.

VARIETALS

Grenache noir, Syrah

12.5 % VOL.

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

SERVING

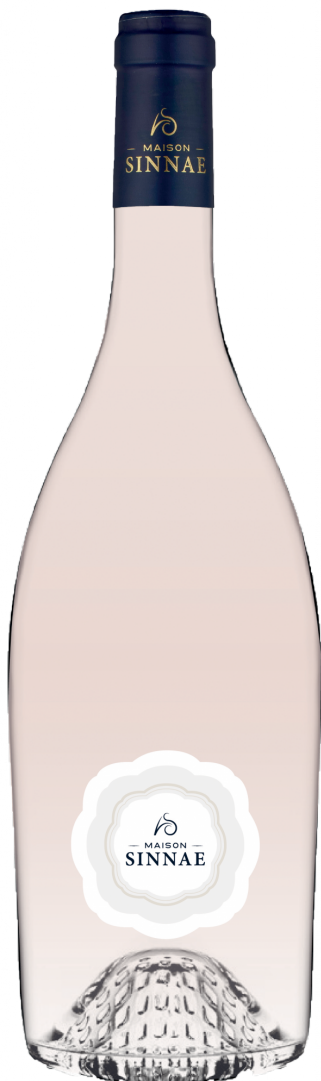
Serve at 10-12°C.

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

This rosé is a raspberry-coloured wine that is both delicious and delicate.



Main Range

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

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AT NOSE

Au nez, ce rosé allie avec charme et complexité des notes de fruits rouges, de poire et d'agrumes exotiques.

ON THE PALATE




The palate is smooth and fruity, with a fresh finish of blood orange notes that give it the balance and structure of a fine wine.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
Constellation						750		3 365 385 005 239			
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6							30	8,93		14,4*80*120



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