Prieurs de Saint Julien, 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 name, Prieur Saint-Julien, pays tribute to the history of the priors who travelled and stopped by the vineyards in order to meditate in the various priories along the Rhône Valley. This name is in keeping with the desire and commitment of Maison Sinnae to pass on the heritage and terroir of the Rhône to future generations.

LOCATION

Our vineyard is located in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir.

TERROIR

This cuvée is made from a selection of parcels located on rolled pebble («galets roulés») hillsides and plains.

WINEMAKING

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

VARIETALS

Carignan, Grenache noir, Syrah, Marselan

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

Wine with a deep garnet, transparent and bright colour.

AT NOSE

On the nose, the wine is aromatic with an expression dominated by ripe red fruit aromas.

ON THE PALATE

Fleshy and indulgent on the palate, it harmonises around pleasant, velvety tannins and lingers on a spicy finish.

CLASSIC FOOD AND WINE PAIRINGS

Game, French cuisine, Poultry



CÔTES DU RHÔNE

Prieurs St-Julien

Mis en bouteille à la propriété

Exemplaire 🖈

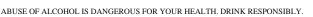
AFNOR CERTIFICATION

Gamme Complémentaire 201 route d'Orsan, 30200 Chusclan Tel. 04 66 90 50 90 - florence.gent@sinnae.fr sinnae.fr/ ♀ ♥ ∰ ₲



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REVIEWS AND AWARDS

2024



Or Concours des Grands Vins de France à Macon

Type of bottle Evolution							Volume (ml)	item o	code	Bottle barcode	Case barcode
							750			3 321 770 210 756	3760012979134
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	630	5	21	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120





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