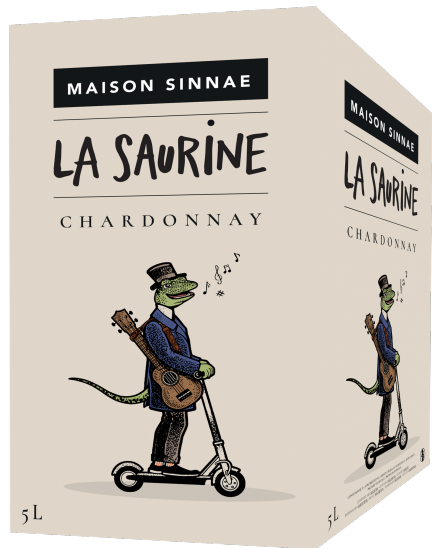


LA SAURINE



La Saurine Chardonnay, IGP Gard, White IGP Gard, France

PRESENTATION

This cuvée, La Saurine, honours the terroir that makes up the vineyards of Maison Sinnæ. This wine is born from a selection of plots in order to highlight the qualitative aspect of Occitanie wines, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

LOCATION

The vineyard is located in southeast France on the alluvial plain of the Rhône on the right bank of the Rhône near the villages of Laudun and Chusclan.

TERROIR

Sandy, loamy soil. Exposed particularly to the Mistral wind.

WINEMAKING

Grapes are harvested and destemmed before slowly and progressively pressed. Traditional vinification at low temperature in temperature controlled stainless steel vats.

VARIETAL

Chardonnay

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

SERVING

Serving temperature 10-12°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

A wine with a golden and shimmering colour.

AT NOSE

With an elegant bouquet of summer fruits (peach, apricot) and white flowers.

ON THE PALATE

Equally pleasant on the palate with its fruitiness, liveliness and freshness.





CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, Sea food, Game



Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bag in Box					5000						3 365 385 005 024	
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	1	140	4	35		5,1610	722,540			26*15*15	111,6*80*120	

La Saurine

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



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