LA SAURINE





La Saurine Grenache, IGP Gard, Rosé, 2024 IGP Gard, 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

This cuvée, La Saurine, celebrates the terroir that makes up the Gardois vineyard of Maison Sinnae. This wine was born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typical terroir that makes the singularity of the wines of our House.

LOCATION

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

TERROIR

Sandy and silty soils with exposure to the Mistral wind.

WINEMAKING

Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to 16°C).

VARIETAL

Grenache noir

12.5 % VOL.

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 bright, delicate coral pink colour.

AT NOSE

On the nose, notes of red fruits (raspberry, strawberry).

ON THE PALATE

These notes are equally tasty and greedy in the mouth.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Sea food, White meat, Red meat, Poultry

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Evolution							750			189113000432	
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 diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	12	840	5	14	1,1478	13,7740	964,1797	29,6	8,03	30,7*25,1*33,3	166*100*120

