



Prieurs de Saint Julien, AOC Côtes du Rhône, Red, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

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

Grenache noir 40%, Syrah 40%, Carignan 15%, Marselan 5%

14 % 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

REVIEWS AND AWARDS



Or

"2026"

Concours Général Agricole Paris Médaille d'or





Or
Concours des Grands Vins de France à Macon, 28/04/2026



92/100

"Aromas of strawberry, spiced mulberry and red currant open on the nose that also sees a touch of leather and rosehip. Additional flavors of red currant and black tea join on the palate along with chalky acidity that provides further dimension and intrigue on the finish."

Anna-Christina Cabrales, Wine Enthusiast

