



Bien-Aimé Chardonnay, IGP Gard, Blanc, 2025

IGP Gard, France

PRESENTATION

This cuvée, Domaine du Bien Aimé, honours the terroir that makes up the vineyards of Maison Sinnae. This wine is born from a selection of plots in order to highlight the quality aspect of Occitanie wines, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

LOCATION

Maison Sinnae vineyard is located in the south east of France, on the right bank of the Rhône River, 10 miles away from Châteauneuf-Du-Pape.

TERROIR

The vines used for the selection of this wine are grown in the valley on sandy soils, next to the village of Laudun. They particularly benefit from good sunny and windy conditions.

WINEMAKING

The grapes are directly scratched then are slowly and progressively pressed. Traditional wine making at low temperature in controlled-temperature stainless tank.

VARIETAL

Chardonnay

12,5 % VOL.

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

SERVING

Served at 10-12°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

Pale yellow colour with green reflections.

AT NOSE

Aromas of fresh flowers and hazelnuts, which reveal themselves on the nose.

ON THE PALATE

Fresh and round on the palate.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, Sea food, Game



Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Bordelaise					1000		3365385005680	3365388005434			
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	600	5	20		8,6110	861,1035	29,95	8,5		14,4*80*120



Export specific range

201 route d'Orsan, 30200 Chusclan - France
Tel. 04 66 90 11 03 - contact@sinnae.fr
sinnae.fr/    

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

