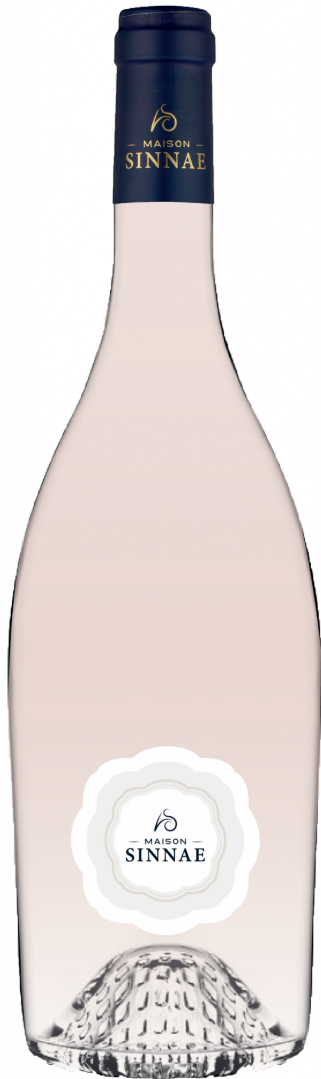


MAISON SINNAE



Maison Sinnae, AOC Côtes du Rhône Villages Chusclan, Rosé, 2023

AOC Côtes du Rhône Villages Chusclan, 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

Discover the Maison Sinnae cuvée, wines that illustrate the commitment of all of us, winemakers and employees, in making wines that are increasingly respectful of Man and his environment. Wines that defend a common vision: that of responsible production in order to guarantee a sustainable activity and to ensure its transmission to future generations.

LOCATION

This cuvée comes from the vineyards around the village of Chusclan, in south-east France on the right bank of the Rhône.

TERROIR

This cuvée comes from the mid-slope terroirs of Chusclan, with deep, red, well-drained soil. 10 plots from 5 HVE winegrowers are used to make this cuvée.

These plots, 50% Syrah and 50% Grenache, are managed without herbicides and are an average of twenty years old.

WINEMAKING

Traditional vinification, destemmed harvest, juice from bleeding and cold settling. Fermentation of the Syrah was carried out at 14°C and lasted 3 weeks, allowing maximum fresh fruit aromas to be released. The Syrahs were then left in vats for a week, during which time the lees were stirred to coat the palate and give the wine its smoothness.

The Grenache fermented at 16°C for 2 weeks, releasing notes of white fruit and exotic citrus.

AGEING

Once the Syrah and Grenache grapes had been blended, they remained in vats on their fine lees for over 4 months.

VARIETALS

Grenache noir, Syrah

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

SERVING

Serve at 10-12°C.

AGEING POTENTIAL

2 to 3 years


VISUAL APPEARANCE

This rosé is a raspberry-coloured wine that is both delicious and delicate.

AT NOSE

Au nez, ce rosé allie avec charme et complexité des notes de fruits rouges, de poire et d'agrumes exotiques.



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ON THE PALATE

The palate is smooth and fruity, with a fresh finish of blood orange notes that give it the balance and structure of a fine wine.



CLASSIC FOOD AND WINE PAIRINGS

Aperitif

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Constellation					750		3 365 385 005 239				
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							30	8,93		14,4*80*120

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