



Maison Sinnae, AOC Côtes du Rhône, Red, 2024

AOC Côtes du Rhône, Vallée du Rhône, 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

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

Our vineyard is located in southeastern France on the right bank of the Rhône.

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of plots located mostly at the top of valleys or mid-slope on draining soils (sandstone limestone, sand and more rarely pebbles).

IN THE VINEYARD

Vineyard managed sustainably with respect for biodiversity. Working the soil on the row when possible. Controlled grassing of the inter-row according to production objectives

Use of biocontrol solutions to protect the crop.

Green works to allow good aeration and ripening of the grapes.

Selection of plots and definition of harvest dates by berry tasting.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

VARIETALS

Carignan, Cinsault, Grenache noir, Syrah

14.5 % 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.



Main Range

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 53 44 - anett.naumann@sinnae.fr
sinnae.fr/    

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



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, Poultry

REVIEWS AND AWARDS



Bronze
Decanter World Wine Awards Bronze 2025

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750				
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 diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	12	840	5	14	1,1790	14,148	990,36	29,6	8,03	30,7*25,1*33,3	166*100*120

2/2



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2TGCKE