



Les Genêts, AOC Côtes du Rhône Villages Chusclan, Red, 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

All the values and personality of the Maison Sinnae can be found in these vintages: the sense of teamwork, the pleasure of a job well done, the responsible commitment and that touch of modernity and audacity so dear to our winemakers.

TERROIR

This cuvée comes from the most qualitative terroirs of the Chusclan appellation with limestone terraces, stony plateaus and rolled pebbles («galets roulés») on the plain. This soil diversity combined with the dry and hot climate of the region are a guarantee of quality from one vintage to the next.

WINEMAKING

100% traditional vinification (crushed and destemmed harvest). 10 to 20 days of vatting. Grapes carefully picked and selected at full maturity.

VARIETALS

Grenache noir, Syrah

15 % 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

3 to 5 years

VISUAL APPEARANCE

A wine with a deep and shiny dark colour and beautiful luminosity.

AT NOSE

The aromatic expression is powerful and concentrated, without excess, on distinguished fruit.

ON THE PALATE

On the palate, the wine is lively and dense in its youth. The tannins are generous and delicious.

CLASSIC FOOD AND WINE PAIRINGS

Game, Red meat



REVIEWS AND AWARDS



Or
"Médaille d'Or 2024"
Concours des Grands Vins de France à Macon



Argent
Concours Général Agricole Paris 2024 - Argent



Or
"Médaille d'Or 2025"
Concours Terre de Vins Or

JAMES SUCKLING.COM





90/100
"Structured but round, showing ripe plums, black cherries and sweet spices. It's medium- to full-bodied with a dense core of berries on the palate. Spicy and fruity with a similar ending. Drink now."
James Suckling



Argent
Concours Général Agricole Paris 2025 Argent

Type of bottle							Volume (ml)	Item code		Bottle barcode	Case barcode
Domaine							750			3 365 385 002 344	3365388002075
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	630	5	21	1,3817	8,290	870,4535	29,6	8,24	30,7*16,8*25,3	160*80*120

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



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