



## La Ferme de Gicon, AOC Côtes du Rhône, White, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

*With this cuvée, Ferme de Gicon, from a meticulous selection of plots so that our winegrowers produce a wine representative of their terroir. In order to highlight the typicity and uniqueness of the wines that make the Côtes du Rhône appellation famous.*

### PRESENTATION

This wine is named after the Ferme de Gicon, which is located at the foot of the Château de Gicon. Today it has become a picnic area for hikers wanting to reach the Château de Gicon. With this nomination, Maison Sinnae is committed to passing on to future generations the heritage and terroir of the Rhône.

### THE VINTAGE

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.

### LOCATION

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

### TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

### WINEMAKING

Classic vinification. Direct pressing. Temperature controlled fermentation (low temperature of 15-17°C) for 15 to 30 days.

### AGEING

Maturation on fine lees.

### VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne, Viognier

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

### SERVING

Serving temperature 10-12°C.

### AGEING POTENTIAL

Enjoy all year long

### VISUAL APPEARANCE


A bright pale wine with green reflections.

### AT NOSE

On the nose, the wine presents citrus and white flesh fruit notes.



#### Supplementary range

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

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**ON THE PALATE**

The attack on the palate is fruity and lingers with mineral and acidic notes.




**CLASSIC FOOD AND WINE PAIRINGS**

Aperitif, Sea food, White meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Evolution					750		189113000128				
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*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	12	840	5	14	1,6034	19,2402	1346,8157	29,6	8,03	30,7*25,1*33,3	166*100*120

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