



Les Argeliers, AOC Vacqueyras, Red, 2023

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

With this range, Maison Sinnae wants to share the diversity of the vintages present in the Rhône Valley.

These wines are the result of Maison Sinnae's desire to pass on and share the terroir and heritage of the Rhone Valley to future generations.

This cuvée, Les Argeliers, perfectly sublimates the typicality of the Vacqueyras appellation.

LOCATION

The Vacqueyras vineyard is situated on the left bank of the Rhône.

TFRROIR

At the foot of the Dentelles de Montmirail massif, the soils are clay-limestone. In the rest of the appellation, the soils are sandy-clay, with banks of rounded pebbles on the garrigue plateau and on the terraces of the Ouvèze.

WINEMAKING

Traditional vinification with total destemming. Long vatting time, delestages for improved colour extraction. Manual punching down, pumping over.

AGEING

Meticulous maturation in vats.

VARIETALS

Grenache noir, Mourvèdre, Syrah, Cinsault

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

SERVING

Serve at 16-18°C.

AGEING POTENTIAL

5 to 10 years

AT NOSE

On the nose, notes of red or black fruit, and flowers such as violet.

ON THE PALATE

The palate is generous, full and well-structured. A beautiful tannic structure. A powerful and elegant laying down wine.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, French cuisine, Red meat

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bouteille Syndicale Vacqueyras							750			3 365 385 001 637	3 365 388 001 610
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 diame (cm)	ter Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,5	9	900	29,6	8,2	30,5*16,5*25	167*80*120

