

CRUS of the Rhône Valley

MAISON
SINNAE



Cosses Vacquières, AOC Lirac, Rouge, 2023

AOC Lirac, 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

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 Rhone Valley's terroir and heritage with future generations.

This cuvée honours the unique terroir of the Lirac appellation wines.

LOCATION

This cuvée comes from a selection of plots of Cru Lirac on the right bank of the Rhône in southeast France.

TERROIR

The rolled pebble («galets roulés») terroir at the foot of the hillsides combine with the poor clay and limestone soil to give this wine a generosity and elegance. It bears the signature and quality commitment of Maison Sinnae wines.

WINEMAKING

Classic vinification, crushed and destemmed harvest, blended when filling the tank. 15 days of vatting.

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

Beautiful, bright and intense purple colour.

AT NOSE


The aromatic expression of the nose is very charming with its bouquet of sun-drenched red fruit aromas. This wine enchants with its generous aromatic expression and the richness of its floral and fruity aromas (e.g., iris, peony, violet, blackberry, blueberry jam).

ON THE PALATE

On the palate, it is ample and plump with a beautiful balance. It is very elegant with pepper notes in retro olfaction and a finish that preserves a good freshness.



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.



CLASSIC FOOD AND WINE PAIRINGS

Game, Fish, Red meat

REVIEWS AND AWARDS

JAMESSUCKLING.COM

91/100

"A focused, dense and layered Lirac with cherries, currants, dried herbs and baking spices on the nose. Medium- to full-bodied with sinewy tannins. Plenty of dark berries and spices on the palate, with a lift of dried herbs. Focused and structured. A compact finish with some length. Drink from 2026."

James Suckling



90/100

Or





"Lovely moderately intensity red hue. Delicate and inviting nose of red fruit notes with a mineral and spicy undertone. The palate offers great presence, combining breadth, refined texture, seamless structure, precision and persistence. A real success."

Concours International Gilbert & Gaillard 2025 Or

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Domaine							750			189113001439	
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	1,4003	16,8040	1176,2797	29,6	8,24	30,7*25,1*33,3	166*100*120

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