



## Argentières, AOC Côtes du Rhône, Red, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

### PRESENTATION

This cuvée, Argentières, highlights the typicity of the Côtes du Rhône appellation through the vineyard of the winemakers of Maison Sinnae. This wine was born from a selection of plots to highlight the qualitative aspect of this appellation, and to sublimate this terroir that makes the singularity of the wines of our House.

### 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

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C. 40% vinification in thermo flash release.

### VARIETALS

Carignan, Grenache noir, Syrah

### 13 % 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

Enjoy all year long

### VISUAL APPEARANCE

Beautiful ruby colour.

### AT NOSE

The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices.

### ON THE PALATE

On the palate, a significantly concentrated roundness and finesse can be found.

### CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat, Poultry

### REVIEWS AND AWARDS

Or

Concours des Grands Vins de France à Macon, 28/04/2026





**Or**  
**Concours des Vins Avignon**



**91/100**

"Black plum and red raspberry aromas converge on the nose followed by pomegranate and muddled red cherry. The palate is fresh and lively with youthful, grippy tannins that percolate and lift the finish that bathes in a pool of huckleberry and blackberry."

**Anna-Christina Cabrales, Wine Enthusiast**

