

CRUS

des Côtes du Rhône

MAISON
SINNAE



Trésor de Géorand, AOC Lirac, Red, 2021

AOC Lirac, Vallée du Rhône, France

After a dry winter, with the soil mineralising under the best possible conditions, the early spring was marked by frosts which had a severe impact on the Côtes du Rhône vineyards. Despite this, the terroirs of Maison Sinnae were relatively spared, which enabled the vegetative cycle to get underway with average earliness. The rather rainy spring gave rise to abundant flowering. This produced fresh, taut rosés, powerful, tannic reds and an exceptional white vintage.

PRESENTATION

With this cuvée Maison Sinnae wants to share the diversity of the terroirs 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 honours the singular terroir of the wines bearing the Lirac appellation.

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.



European Specific Range

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Tel. 04 66 90 53 44 - celine.belin@sinnae.fr
sinnae.fr/    

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







CLASSIC FOOD AND WINE PAIRINGS

Game, Fish, Red meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 003 969	3365388003935			
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,3807	8,2840	869,8235	29,6	8,24	30,7*16,8*25,3	160*80*120

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