



ENGAGÉ RSE MODÈLE AFAQ 26000 Exemplaire * * * AFNOR CERTIFICATION

Les Argeliers, AOC Vacqueyras, Red, 2022

AOC Vacqueyras, Vallée du Rhône, France

The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.

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.

TERROIR

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

14 % VOL.

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



REVIEWS AND AWARDS

JEB DUNNUCK

91/100

""A blend of Grenache, Mourvèdre, and Syrah, the ruby/plum-hued 2022 Vacqueyras Les Argeliers offers up a beautifully Provençal nose of ripe, sun-kissed red fruits, garrigue, spice, and some peppery nuances. It's medium-bodied and not terribly concentrated yet is balanced, has a supple, elegant mouthfeel, and a great finish.""

Jeb Dunnuck

						-				-	
Type of bottle							Volume (ml)	item o	code	Bottle barcode	Case barcode
Bouteille Syndicale Vacqueyras							750			3 365 385 001 637	3365388001610
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*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	160*80*120



