



European Specific Range, Maestral, IGP Coteaux du Pont du Gard, Blanc, 2023

IGP Coteaux du Pont du Gard, France

The 2023 vintage, despite a dry winter, saw the vines start their cycle. A rainy spring boosted growth, especially of the grenache. Summer heat exceeding 40°C affected yields, but the quality of the grapes remains excellent, offering powerful red wines, aromatic whites, and tension for rosés.

PRESENTATION

Maestral or mistral is the name given to the north wind that descends the Rhone corridor. Associated with the expertise of our winemakers, it contributes to the quality of our wines.

TERROIR

Silty terroir with deep and rich soil in the valley bottoms of major Rhône tributaries.

WINEMAKING

Classic winemaking. Direct pressing. Fermentation at controlled temperature (low temperatures: 15-17°C) for 15 to 30 days.

AGEING

Ageing on fine lees.

VARIETALS

Chardonnay, Viognier

14.5 % VOL.

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

SERVING

Serve chilled at 10-12°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

Golden dress with green reflections.

AT NOSE

This wine has aromas of yellow fruits and apricot.

ON THE PALATE

In the mouth it delivers all its promises with a fleshy and round attack that blossoms in length on honeyed notes of acacia and white flowers.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Fish, White meat

REVIEWS AND AWARDS



2024

Concours des vins d'Orange Argente



European Specific Range

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 53 44 - celine.belin@sinnae.fr
sinnae.fr/

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



Type of bottle	Closure	Volume (ml)	item code	Bottle barcode	Case barcode
Bordelaise Alliance	Bouchon synthétique	750		3365385005338	3365388005144



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