



## Maison Sinnæ, AOC Côtes du Rhône, White, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

*The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.*

### PRESENTATION

Discover the Maison Sinnæ cuvée, wines that illustrate the commitment of all of us, winemakers and employees, in making wines that are increasingly respectful of Man and his environment. Wines that defend a common vision : that of responsible production in order to guarantee a sustainable activity and to ensure its transmission to future generations.

### LOCATION

Our vineyard is located in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir.

### TERROIR

This cuvée is made from a selection of parcels located on rolled pebble («galets roulés») hillsides and plains.

### WINEMAKING

Classic vinification. Direct pressing. Temperature controlled fermentation (low temperature of 15-17°C) for 15 to 30 days.

### AGEING

Maturation on fine lees.

### VARIETALS

Bourboulenc, Clairette, Grenache blanc, Marsanne, Roussanne, Ugni blanc, Viognier

### 13,5 % VOL.

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

### SERVING

Serving temperature 10-12°C.

### AGEING POTENTIAL

Enjoy all year long

### VISUAL APPEARANCE

Beautiful vintage with light pink reflections.

### AT NOSE

On the nose, the wine is aromatic and seductive with fruity notes and a final acidity.

### ON THE PALATE

Harmonious on the palate, the wine releases a pleasant, refreshing sensation.



**Maison Sinnæ**  
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[sinnæ.fr/](http://sinnæ.fr/)

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



CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Fish, White meat

REVIEWS AND AWARDS

**JAMESSUCKLING.COM** 90/100  
"A fruity, balanced and delicious white. Sliced apples, pears, flowers and some warm herbs on the nose. It's medium-bodied with fresh acidity. A delicate texture with a mellow character and delicious blanched almonds in the finish. Drink now."  
**James Suckling**

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 005 178	3365388004994
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	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120



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