

MAESTRAL

IGP CORDON

Maestral, IGP Coteaux du Pont du Gard, Blanc, 2024

IGP Coteaux du Pont du Gard, 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

This cuvée, Maestral, owes its name to the Occitan dialect meaning the Mistral, the wind that blows down the Rhone valley. This cuvée honours the singularity of the terroir that makes up the Gard vineyards. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

VARIETALS

Chardonnay, Grenache blanc

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




CLASSIC FOOD AND WINE PAIRINGS

Cheese, Fish, White meat



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



Gamme Complémentaire
201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 50 90 - florence.gent@sinnae.fr
sinnae.fr/    

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

