



Les Costes Nobles Terres, AOC Côtes du Rhône, Red, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

This cuvée, the Costes Nobles Terres, bears this name in homage to the vineyards belonging to the Lord of Gicon, which had the common feature of being situated on a hillside. All of this led the winegrowers to name these parcels Costes Nobles Terres, Costes referring to the hillsides and Nobles Terres referring to their seigneurial ownership. This name is in line with the desire and commitment of Maison Sinnae to pass on to future generations the heritage and terroir of the Rhône.

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

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C.
40% vinification in thermo flash release.

VARIETALS

Syrah 60%, Grenache noir 35%, Marselan 5%

13 % 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

Enjoy all year long

VISUAL APPEARANCE

Beautiful ruby colour.

AT NOSE

The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices.

ON THE PALATE

On the palate, a significantly concentrated roundness and finesse can be found.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat, Poultry

REVIEWS AND AWARDS



Or

Concours des Grands Vins de France à Macon, 28/04/2026





Or
Concours des Vins Avignon

