



## Excellence de l'Olivetto, AOC Côtes du Rhône Villages Chusclan, Red, 2021

AOC Côtes du Rhône Villages Chusclan, Vallée du Rhône, France

*After a dry winter, with the soil mineralising under the best possible conditions, the early spring was marked by frosts which had a severe impact on the Côtes du Rhône vineyards. Despite this, the terroirs of Maison Sinnae were relatively spared, which enabled the vegetative cycle to get underway with average earliness. The rather rainy spring gave rise to abundant flowering. This produced fresh, taut rosés, powerful, tannic reds and an exceptional white vintage.*

### PRESENTATION

This cuvée, Excellence de l'Olivetto, highlights the typicity of the two main appellations of the Maison Sinnae winegrowers' vineyards. This cuvée honours the typicality of the terroir of the Côtes du Rhône Village Chusclan appellation. This wine is born from a selection of plots in order to highlight the qualitative aspect of this appellation, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

### LOCATION

This cuvée comes from the vineyard that stretches around the village of Chusclan, in the south-east of France on the right bank of the Rhône.

### TERROIR

The selection is carried out on vines grown on a limestone terroir at the foot of the hillside, near the hill dominated by the Château de Gicon.

### WINEMAKING

100% traditional vinification (crushed and destemmed harvest). 10 to 20 days of vatting.

### VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

### 14 % 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

3 to 5 years

### VISUAL APPEARANCE

A beautiful deep garnet robe that is bright and engaging.

### AT NOSE

The nose is marked by clean and expressive fruit where aromas of ripe cherries and strawberries mingle with sweet spices.

### ON THE PALATE





Indulgent liquorice tannins build a tender and suave palate to the wine.

### CLASSIC FOOD AND WINE PAIRINGS

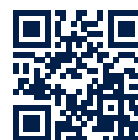
Game, Poultry



#### European Specific Range

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

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REVIEWS AND AWARDS







Concours des vins d'Orange Or

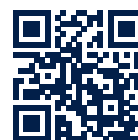
Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Evolution					750				3 760 012 976 041		3760012976942	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	630	5	21	1,1790	7,0740	742,7733	29,6	8,03	30,1*16,9*25	160*80*120	

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