



Les Costes Nobles Terres, AOC Côtes du Rhône, White, 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 on the right bank of the Rhône in southeastern France.

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

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

Grenache blanc 40%, Roussanne 30%, Viognier 20%, Clairette 10%

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

A bright pale wine with green reflections.

AT NOSE

On the nose, the wine presents citrus and white flesh fruit notes.

ON THE PALATE

The attack on the palate is fruity and lingers with mineral and acidic notes.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Fish, White meat



Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 003 167	3365388000484
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	1,1790	7,0740	742,7733	29,6	8,03	30,1*16,9*25	160*80*120

