



Les Cigalières, AOC Tavel, Rosé, 2025

AOC Tavel, Vallée du Rhône, France



PRESENTATION

With this cuvée Maison Sinnae wants to share the diversity of the terroirs present in the Southern Rhône Valley.

These wines are the result of Maison Sinnae's desire to pass on and share the terroir and heritage of the Rhone Valley to future generations.

This cuvée highlights the typicality and the special colour of rosé wines from the Tavel appellation.

TERROIR

Cuvée from three terroirs of the appellation: rolled pebbles ("galets roulés"), lauze and terres blanches.

WINEMAKING

Vinification similar to red wine due to long macerations of 48 to 72 hours. After pressing, low temperature (13°-14°C) fermentation for 10 to 15 days. A blend of free-run juice, which brings out the necessary aromas, fruit, freshness and acidity, and press juice, which preserves its richness, structure and power. This clever blend gives birth to this stylish wine-the 1st rosé wine of France.

VARIETALS

Bourboulenc, Carignan, Cinsault, Clairette, Grenache noir, Mourvèdre, Picpoul, Syrah

13 % VOL.

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

SERVING

Serve at 10-12°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

Wild berry and cherry aromas are noted in a powerful, well-bodied palate with a beautiful length and a very notable spicy finish.

VISUAL APPEARANCE

A rosé wine with an intense and bright ruby "Oeil de Perdrix" colour.

AT NOSE

There are aromas of wild berries and cherry.

ON THE PALATE

The palate is powerful, full-bodied, with good length and an appreciable spicy finish.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, French cuisine, White meat

