

COLLECTION VILLA



Villa Voltinia, 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 was created in honour of the Voltinia family, the first Romans to set foot on the soil of Chusclan, bringing with them the knowledge of the vine and of wine.

Villa Voltinia is the fruit of this ancestral know-how: a delicate nectar shaped with care.

TERROIR

The terroir is composed of stony terraces with sandy areas. It is a varied geology made of marly limestone, sandstone and alluvium. The influence of a mild and dry climate, with the Mistral wind, plays a major role in creating the generous and gourmet wines.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification. Long maceration.

AGEING

Maturation in 500 litre barrels for 18 months.

VARIETALS

Grenache noir, Syrah

15 % 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

Deep purple, matte, with violet reflections.

AT NOSE

Powerful, complex, nuanced with aromas of elderberry and crème de cassis associated with fertile soil and cinnamon.

ON THE PALATE



Dense, concentrated and refreshing on a palate that reveals notes of eucalyptus, wild berries, cedar and licorice.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, French cuisine



Main Range

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

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



REVIEWS AND AWARDS

JAMESUCKLING.COM

90/100

"A rich and fruity CDR with dark cherries, currants, dark plums, dried thyme and incense on the nose. Medium body with fine, firm tannins. Crunchy fruit with serious character towards the finish. Grenache and syrah. Drink or hold."

James Suckling, 24/04/2023

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Domaine					750							
Palette universelle	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)	
VMF	12	840	5	14	1,4003	16,8040	1176,2797	29,6	8,24	30,7*25,1*33,3	166*100*120	

2/2



Main Range

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

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



915FBE