



SOUNE EXALORITOR



Domaine de Géorand, AOC Côtes du Rhône Villages Chusclan, Red, 2022

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

The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.

PRESENTATION

In this cuvée, you will find the story of Chusclan winegrowers who, like Maison Sinnae, are distinguished by their commitment to making wine that is ever more respectful of Man and his environment.Strong characters and deep-rooted generosity are the words that come to mind on hearing these winegrowers talk about their terroir and their wines. Also committed to the cultural life and development of the village, they have made the land of this designation their own, generous just like their wines.

LOCATION

Domaine de Géorand is situated on the foothills of Château de Gicon in the heart of the southern Côtes du Rhône vineyards on the right bank of the Rhône in southeastern France.

TERROIR

Syrah, Grenache, Carignan blossom on mostly clay and sandy, with a little gravel, terroir. It includes Camarèse, a historical grape variety of the Rhône Valley.

WINEMAKING

Traditional vinification with temperature control.

VARIETALS Carignan, Grenache noir, Syrah

13,5 % 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 2 to 3 years

VISUAL APPEARANCE

Ruby with garnet highlights.

AT NOSE

An aromatic nose marked by dominant cooked fruits, spices and smoky notes.

Sélection Parcellaire et Domaine 201 route d'Orsan, 30200 Chusclan Tel. 04 66 90 50 91 - aline.landrin@sinnae.fr sinnae.fr/

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TECHNICAL DATA Residual Sugar: < 2 g/l

ON THE PALATE

The palate is balanced and generous with a good length.

CLASSIC FOOD AND WINE PAIRINGS Game, French cuisine

Bronze

REVIEWS AND AWARDS



Concours des Grands Vins de France à Macon Bronze, 00/00/2023

| Type of bottle | | | | | | | | item | code | Bottle barcode | Case barcode |
|-------------------|-------------------|---------------------|----------------------|---------------------|--------------------|---------------------|-----------------------|--------------------|-------------------------|-------------------------------|---------------------------------|
| Domaine | | | | | | | 750 | | | 3321770231751 | 3321771231750 |
| 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 | 1,3985 | 8,3911 | 881,0606 | 29,6 | 8,24 | 30,7*16,8*25,3 | 160*80*120 |

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