

## 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

### TECHNICAL DATA

Residual Sugar: < 2 g/l

### 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.

### ON THE PALATE

The palate is balanced and generous with a good length.



CLASSIC FOOD AND WINE PAIRINGS

Game, French cuisine

REVIEWS AND AWARDS



Bronze

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

Type of bottle					Volume (ml)	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

2/2

S lection Parcelleire et Domaine

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



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