

LES COSTES NOBLES TERRES

CÔTES DU RHÔNE



Les Costes Nobles Terres, AOC Côtes du Rhône, Red, 2021

AOC Côtes du Rhône, 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, 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 in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir.

TERROIR

This cuvée is made from a selection of parcels located on rolled pebble («galets roulés») hillsides and plains.

WINEMAKING

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C.
40% vinification in thermo flash release.

VARIETALS

Carignan, Cinsault, Grenache noir, Mourvèdre, Syrah

13 % 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

Enjoy all year long

VISUAL APPEARANCE

Beautiful ruby colour.

AT NOSE

The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices.

ON THE PALATE

On the palate, a significantly concentrated roundness and finesse can be found.



Supplementary 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.



CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat, Poultry

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Evolution					750				189113000319		
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*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	12	840	5	14	1,1996	14,3958	1007,7043	29,6	8,03	30,7*25,1*33,3	166*100*120

2/2

**Supplementary 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.



B1ULFE