

CRUS des Côtes du Rhône

MAISON
SINNAE



Cosses Vacquières, AOC Lirac, Rouge, 2023 AOC Lirac, Vallée du Rhône, France

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

PRESENTATION

With this range, Maison Sinnae wants to share the diversity of the vintages present in the Rhône Valley.

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

This cuvée honours the unique terroir of the Lirac appellation wines.

THE VINTAGE

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

LOCATION

This cuvée comes from a selection of plots of Cru Lirac on the right bank of the Rhône in southeast France.

TERROIR

The rolled pebble («galets roulés») terroir at the foot of the hillsides combine with the poor clay and limestone soil to give this wine a generosity and elegance. It bears the signature and quality commitment of Maison Sinnae wines.

WINEMAKING

Classic vinification, crushed and destemmed harvest, blended when filling the tank. 15 days of vatting.

VARIETALS

Grenache noir, Syrah

14,5 % 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

3 to 5 years

VISUAL APPEARANCE

Beautiful, bright and intense purple colour.

AT NOSE

The aromatic expression of the nose is very charming with its bouquet of sun-drenched red fruit aromas. This wine enchants with its generous aromatic expression and the richness of its floral and fruity aromas (e.g., iris, peony, violet, blackberry, blueberry jam).



ON THE PALATE

On the palate, it is ample and plump with a beautiful balance. It is very elegant with pepper notes in retro olfaction and a finish that preserves a good freshness.





CLASSIC FOOD AND WINE PAIRINGS

Game, Fish, Red meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 001 583	3365388001429			
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

Crus des Côtes du Rhône

201 route d'Orsan, 30200 Chusclan
 Tel. 04 66 90 50 90 - florence.gent@sinnae.fr
 sinnae.fr/    

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

