

CRUS of the Rhône Valley

MAISON
SINNAE



Les Cosses Vacquières, AOC Lirac, Red, 2022 AOC Lirac, 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

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.

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

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

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



Main Range

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REVIEWS AND AWARDS



Argent

Concours des Grands Vins de France à Macon 2022 Argent, 00/00/2023

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Domaine					750				189113001439			
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	

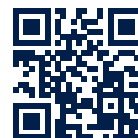
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