



ENGAGÉ RSE MODÈLE AFAQ 26000 Exemplaire * * * AFNOR CERTIFICATION

Les Traverses, AOC Gigondas, Red, 2022

AOC Gigondas, Vallée du Rhône, France

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 terroir and heritage of the Rhone Valley to future generations.

This cuvée, Les Traverses, perfectly sublimates the typicality of the Gigondas appellation.

LOCATION

The Gigondas vineyard is situated on the left bank of the Rhône. The grapes are grown on vast terraces and on the first slopes of the Dentelles de Montmirail.

TERROIR

The soils are clay and limestone.

WINEMAKING

Traditional vinification. Total destemming as soon as the grapes are received. Cold prefermentary maceration (18°C). Long vatting time of 21 days. Delestages, manual punching down, daily pumping over.

VARIETALS

Cinsault, Grenache noir, Mourvèdre, Syrah

14 % % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve at 16-18°C.

AGEING POTENTIAL

5 to 10 years

VISUAL APPEARANCE

A brilliant dark red colour.

AT NOSE

A nose of blackberry, raspberry, blackcurrant and liquorice.

ON THE PALATE

The palate has notes of ripe fruit, spices and pepper. A very fresh aroma, a perfect balance in the mouth with a beautiful structure.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, Fish, French cuisine, Red meat

Type of bottle							Volume (ml)	item (code	Bottle barcode	Case barcode
Bouteille Syndicale Gigondas							750			3 365 385 001 484	3 365 388 001 122
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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	5	20	1,4	8,4	840	29,6	8,3	30,5*16,5*25	167*80*120

