

CRUS

des Côtes du Rhône

MAISON
SINNAE



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 Rhône 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



REVIEWS AND AWARDS

90/100

"The wine has a ruby red color of medium intensity. The nose offers juiciness and freshness of red fruits (red cherry, wild strawberry, red plum), a tangy side of black fruits (blackcurrant, morello cherry, black plum), as well as a fine floral notes (violet, peony), herbaceous (bay leaf, thyme, fresh tobacco) and a touch of leather. The palate is gourmand, juicy, with a delicate sweetness in its ripe fruit flavors (griotte, wild strawberry, red chocolate cherry, blackberry, black plum). We also find notes of dark chocolate, roasted thyme, dry bay leaf, as well as violet and peony. The tannins are tight and chocolatey, powerful, but not astringent. The finish is juicy, airy and gourmand, quite persistent and tangy. We find the powdery texture of tannins, touches of cocoa, blackcurrant in chocolate and tea leaf. A salivating acidity brings freshness and structure. Gourmandise and tension."

VERTDEVIN

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 diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	600	5	20	1,4	8,4	840	29,6	8,3	30,5*16,5*25	167*80*120

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