



Réserve de Roqueplane, AOC Côtes du Rhône, Red, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

This cuvée, Réserve de Roqueplane, showcases the typical character of the Côtes du Rhône appellation through the vineyard of the Maison Sinnae winemakers. This wine was born from a selection of plots to highlight the qualitative aspect of this appellation, and to sublimate this terroir that makes the singularity of the wines of our House.

LOCATION

Our vineyard is located on the right bank of the Rhône in southeastern France.

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

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

Syrah 60%, Grenache noir 35%, Marselan 5%

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.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat, Poultry

REVIEWS AND AWARDS

Argent

Concours Général Agricole Paris 2026 Argent





91/100

"Blackberry and cocoa-powder-dusted black plum aromas open on the nose along with red currant and raspberry. The palate is fresh and dry with a touch of saline-dusted black fruit that accentuates the finish. This is a versatile wine for every day."

Anna-Christina Cabrales, Wine Enthusiast

