



La Ferme de Gicon, IGP Gard, Red, 2025

IGP Gard, France

PRESENTATION

This cuvée, La Ferme de Gicon, celebrates the terroir that makes up the Gardois vineyard of Maison Sinnae. This wine was born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typical terroir that makes the singularity of the wines of our House.

LOCATION

The vineyard is located in southeastern France on the right bank of the Rhône near the villages of Laudun and Chusclan in the alluvial plain of the Rhône.

TERROIR

Sandy and silty soils with exposure to the Mistral wind.

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

Cabernet, Merlot, Syrah

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

A wine with a beautiful, intense and flattering red colour.

AT NOSE

Its nose is also flattering thanks to its aromas of fresh fruit.

ON THE PALATE

The mouth, round and fruity, is just as greedy and tasty.

FOOD PAIRINGS

This wine can accompany all courses of a meal.



Export specific range

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

