



Prieurs de Saint Julien, AOC Côtes du Rhône, White, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

This name, Prieur Saint-Julien, pays tribute to the history of the priors who travelled and stopped by the vineyards in order to meditate in the various priories along the Rhône Valley. This name is in keeping with the desire and commitment of Maison Sinnae to pass on the heritage and terroir of the Rhône to future generations.

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

Classic vinification. Direct pressing. Temperature controlled fermentation (low temperature of 15-17°C) for 15 to 30 days.

AGEING

Maturation on fine lees.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne, Viognier

13.5 % VOL.

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

SERVING

Serving temperature 10-12°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

A bright pale wine with green reflections.

AT NOSE

On the nose, the wine presents citrus and white flesh fruit notes.

ON THE PALATE

The attack on the palate is fruity and lingers with mineral and acidic notes.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Fish, White meat

