

CRUS des Côtes du Rhône

MAISON
SINNAE



Auriola, AOC Châteauneuf-du-Pape, Red, 2020

AOC Châteauneuf-du-Pape, 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 Rhone Valley's terroir and heritage with future generations.

This cuvée honours the singular terroir that makes the wines representing the Châteauneuf-du-Pape appellation so distinctive.

TERROIR

The vineyard is situated on the best-exposed terroirs on limestone and sandy soils mixed with pebbles, ploughed during the year. The work on the growing vines is rigorous (bud pruning, leaf removal, green pruning) to limit the yields and thus improve the quality.

WINEMAKING

Manual harvesting, total stripping and crushing. Fermentation maintained at 28°C followed by maceration of 3 to 4 weeks. The wines are lightly filtered before bottling.

AGEING

The tannic Syrah and Grenache wines are matured in French oak barrels for 12 months, the more supple Grenaches in concrete vats and century-old oak tuns to preserve the fruit.

VARIETALS

Grenache noir, Mourvèdre, Syrah

14.5 % VOL.

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

SERVING

Serve at 17°C. Open 2 hours before serving.

AGEING POTENTIAL

5 to 10 years

VISUAL APPEARANCE

A ruby red wine with light purple highlights.

AT NOSE

On the nose, notes of red fruit (mainly strawberries), spices, truffles and garrigue.

ON THE PALATE

The palate is rich and creamy with persistent aromas of red fruits and subtle spices.

CLASSIC FOOD AND WINE PAIRINGS

Desserts, Cheese, Game, Red meat



REVIEWS AND AWARDS

91-92/100

"Maison Sinnae, Auriola 2020 - Châteauneuf-du-Pape: The wine has a ruby color of medium intensity. The nose is dense and complex. It first expresses minty herbaceous notes (eucalyptus, dried peppermint), associated with juicy and sweet fruity aromas (very ripe morello cherry, wild strawberry, raspberry coulis, blackberry, chocolate prunes, chocolate morello cherry). We then find a fragrant and airy floral bouquet (peony, violet, a touch of fresh rose), associated with delicate spice notes (nutmeg, liquorice, white pepper), a touch of torrefaction (sweet coffee, toasted almond), as well as a touch of fresh leather and fresh tobacco in the background. The palate is generous, warm and concentrated, even sweet thanks to its flavors of ripe fruit (morello cherry, wild strawberry, blackberry, black plum, morello cherry in chocolate, blackcurrant jam). It also expresses a spicy and herbaceous side in the midpalate (licorice, ground cumin, white pepper, a hint of vanilla, peppermint, bay leaf). At the end of the mouth, we feel a fine milky side of cherry yogurt, as well as an elegant floral bouquet (rose, iris, peony). The tannins are sapid, powdery and chocolatey, tense, but smooth. Very good persistence in the mouth, with the gourmandise of morello cherry in chocolate and tanginess of fresh morello cherry. Beautiful acidity and freshness."

VERTDEVIN

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bouteille Syndicale Châteauneuf-du-Pape					750				3 365 385 002 177		3365388000187	
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*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	600	5	20	1,5	9	900	30	8,31	30,5*17,2*26	167*80*120	

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