



La Ferme de Gicon, IGP Gard, Rosé, 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

Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to 16°C).

VARIETAL

Grenache

12,5 % 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 wine with a bright and delicate coral pink colour.

AT NOSE

The nose has notes of red fruit (raspberry, strawberry, etc.).

ON THE PALATE

On the palate, it is just as delicious and greedy.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, White meat, Red meat



Export specific range

201 route d'Orsan, 30200 Chusclan - France
Tel. 04 66 90 11 03 - contact@sinnae.fr
sinnae.fr/    

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

