

La Ferme de Gicon, AOC Côtes du Rhône, Rosé, 2025

AOC Côtes du Rhône, Vallée du Rhône, France



PRESENTATION

This wine is named after the Ferme de Gicon, which is located at the foot of the Château de Gicon. Today it has become a picnic area for hikers wanting to reach the Château de Gicon. With this nomination, Maison Sinnae is committed to passing on to future generations the heritage and terroir of the Rhône.

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

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

VARIETALS

Grenache noir 80%, Syrah 20%

13 % 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

Beautiful vintage with light pink reflections.

AT NOSE

On the nose, the wine is aromatic and seductive with fruity notes and a final acidity.

ON THE PALATE

Harmonious on the palate, the wine releases a pleasant, refreshing sensation.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, White meat, Red meat



Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Evolution					750		189113000111				
Palette universelle	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*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	12	840	5	14	1,1538	13,8460	969,2197	29,6	8,03	30,7*25,1*33,3	166*100*120



Export specific range

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

