



Argentières, AOC Côtes du Rhône, White, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

This cuvée, Argentières, highlights the typicity of the Côtes du Rhône appellation through the vineyard of the winemakers of Maison Sinnae. This wine was born from a selection of plots to highlight the qualitative aspect of this appellation, and to sublimate this terroir that makes the singularity of the wines of our House.

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

Grenache blanc, Roussanne, Viognier, Clairette

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

