



Les Costes Nobles Terres, AOC Côtes du Rhône, Rosé, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

This cuvée, the Costes Nobles Terres, bears this name in homage to the vineyards belonging to the Lord of Gicon, which had the common feature of being situated on a hillside. All of this led the winegrowers to name these parcels Costes Nobles Terres, Costes referring to the hillsides and Nobles Terres referring to their seigneurial ownership. This name is in line with the desire and commitment of Maison Sinnae to pass on to future generations the heritage and terroir of the Rhône.

TERROIR

Our vineyard is located on the right bank of the Rhône in southeastern France.

IN THE VINEYARD

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, International cuisine, White meat



Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 003 150	3365388000057
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,1790	7,0740	742,7733	29,6	8,03	30,1*16,9*25	160*80*120

