



La Ferme de Gicon, AOC Côtes du Rhône, White, 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

Classic vinification. Direct pressing. Temperature controlled fermentation (low temperature of 15-17°C) for 15 to 30 days.

AGEING

Maturation on fine lees.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne, Viognier

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, Sea food, White meat



Export specific range

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

