



Lucina



Lucina, IGP Coteaux du Pont du Gard, Rosé, 2024

IGP Coteaux du Pont du Gard, France

The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.

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).

VARIETALS

Grenache noir, Caladoc

12 % 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, delicate coral pink colour.

AT NOSE

Notes of red fruits (raspberry, strawberry), which is revealed.

ON THE PALATE

Just as delicious and indulgent on the palate.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, White meat, Red meat



Type of bottle	Closure	Volume (ml)	item code	Bottle barcode	Case barcode
Bouteille (75 cl)	Bouchon synthétique	750		3365385005376	3365388005182



Maison Sinnae

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

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

