



## Château de Gicon, AOC Côtes du Rhône, Red, 2022

AOC Côtes du Rhône, Vallée du Rhône, France

*After a dry winter, with the soil mineralising under the best possible conditions, the early spring was marked by frosts which had a severe impact on the Côtes du Rhône vineyards. Despite this, the terroirs of Maison Sinnae were relatively spared, which enabled the vegetative cycle to get underway with average earliness. The rather rainy spring gave rise to abundant flowering. This produced fresh, taut rosés, powerful, tannic reds and an exceptional white vintage.*

### PRESENTATION

At an altitude of 245m, in the heights of the village of Chusclan, stands the ruins of the Château de Gicon which overlook the Rhône and its valley. The vineyard, situated below the castle ruins, has a specific winemaking process to give rise to this unique cuvée. A powerful Côtes du Rhône with notes of crushed blackberries, star anise and a touch of mint. Rich, thick and dense tannins for a gastronomic wine.

### LOCATION

This cuvée comes from a vineyard stretching below Château de Gicon, a medieval 12th-century fortress that dominates the entire southern Côtes-du-Rhône vineyard from the top of the Gicon hill.

### TERROIR

The selection is carried out on a poor, clay and limestone terroir scattered with rolled pebbles («galets roulés»). The vines are sheltered from the wind and benefit from an ideal amount of sunshine.

### WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

### VARIETALS

Grenache noir, Syrah

### 14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.



### SERVING

Serving temperature 15-17°C.

### AGEING POTENTIAL

3 to 5 years

### VISUAL APPEARANCE

A deep, pretty cherry red colour that is bright and seductive.

### AT NOSE





The nose of this wine has a pleasant freshness of aniseed and of a great purity in the fruit with notes of very ripe raspberry and strawberry.

### ON THE PALATE

The tannins are soft and plump. The palate lingers on sweet spices and pepper notes.



#### European Specific Range

201 route d'Orsan, 30200 Chusclan  
Tel. 04 66 90 53 44 - celine.belin@sinnae.fr  
sinnae.fr/    

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







CLASSIC FOOD AND WINE PAIRINGS

Cheese

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 000 050	3365388003133			
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,3817	8,2900	870,4535	29,6	8,24	30,7*16,8*25,3	160*80*120

2/2



**European Specific Range**  
 201 route d'Orsan, 30200 Chusclan  
 Tel. 04 66 90 53 44 - celine.belin@sinnae.fr  
 sinnae.fr/    

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



19J15E