

Maison Sinnae, AOC Côtes du Rhône, Red, 2021

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

Discover the Maison Sinnae cuvée, wines that illustrate the commitment of all of us, winemakers and employees, in making wines that are increasingly respectful of Man and his environment. Wines that defend a common vision: that of responsible production in order to guarantee a sustainable activity and to ensure its transmission to future generations.

LOCATION

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

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of plots located mostly at the top of valleys or mid-slope on draining soils (sandstone limestone, sand and more rarely pebbles).

IN THE VINEYARD

Vineyard managed sustainably with respect for biodiversity. Working the soil on the row when possible. Controlled grassing of the inter-row according to production objectives
Use of biocontrol solutions to protect the crop.
Green works to allow good aeration and ripening of the grapes.
Selection of plots and definition of harvest dates by berry tasting.

WINEMAKING

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



VARIETALS

Carignan, Cinsault, Grenache noir, Mourvèdre, 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



2 to 3 years

VISUAL APPEARANCE

Wine with a deep garnet, transparent and bright colour.



Main Range

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

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



AT NOSE

On the nose, the wine is aromatic with an expression dominated by ripe red fruit aromas.

ON THE PALATE

Fleshy and indulgent on the palate, it harmonises around pleasant, velvety tannins and lingers on a spicy finish.

CLASSIC FOOD AND WINE PAIRINGS

Game, Poultry

REVIEWS AND AWARDS

JAMES SUCKLING.COM

90/100

"A fruity Cotes-du-Rhone with cherries, cassis and notes of sweet spices on the nose, following through to a medium body with velvety tannins. Round and juicy with a clean finish. Drink now."

James Suckling, 24/04/2023

THE TASTING PANEL

91/100

"A composition of Grenache Noir, Syrah, Carignan, Cinsault, and Mourvèdre with a fruit-forward character. Bright black cherry and rhubarb are seasoned with basil and oregano. Juicy and fleshy, with keen acidity and dry, dusty cedar tannins."

The Tasting Panel, 00/00/2023

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Evolution												
Palette universelle	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)	
VMF	12	840	5	14	1,1790	14,148	990,36	29,6	8,03	30,7*25,1*33,3	166*100*120	

2/2



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JUICE