

ESPRIT du RHÔNE

CÔTES DU RHÔNE

Esprit du Rhône, Réserve HVE, AOC Côtes du Rhône, White, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

PRESENTATION

On the label of this cuvée, you will find an oak leaf, a tree symbol of majesty, strength and longevity, it is the sacred tree by excellence. A natural element of our terroirs, it is representative of the great vineyards of the Rhône Valley. In the middle of the vineyards, its power and beauty can be contemplated at dawn. It is here that the spirit of our house is revealed.

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

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, Fish, White meat



Supplementary 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.



REVIEWS AND AWARDS

JAMESUCKLING.COM

90/100

"A succulent, mellow and textured white, showing aromas of white peaches, yellow plums and blanched almonds. It's medium-bodied, fresh and vivid. Agile and playful with a delicious finish. Drink now."


James Suckling, James Suckling

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bouteille (75 cl)					750				3365385001934		03365388002204	
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	1,1478	13,7740	964,1797	29,6	8,03	30,7*25,1*33,3	166*100*120	

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