

PETIT Crush

Petit Crush, Grenache, IGP Gard, Rouge, 2023 IGP Gard, 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

This cuvée, Petit Crush, celebrates the terroir that makes up the Gardois vineyard of Maison Sinnæ. This wine was born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typical terroir that makes the singularity of the wines of our House.

LOCATION

The vineyard is located in southeastern France on the right bank of the Rhône near the villages of Laudun and Chusclan in the alluvial plain of the Rhône.

TERROIR

Sandy and silty soils with exposure to the Mistral wind.

WINEMAKING

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C.
40% vinification in thermo flash release.

VARIETAL

Grenache noir

14.5 % 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

Enjoy all year long, 2 to 3 years

VISUAL APPEARANCE

A cuvée with a beautiful intense and flattering red colour.

AT NOSE

Red fruit and strawberry aromas on the nose.

ON THE PALATE

The palate, round and fruity, is just as indulgent and delicious.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, White meat, Red meat, Poultry



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

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

