

# 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 Sinnae. 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



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

