

SIGNATURES

Maison Sinnae, AOC Côtes du Rhône, Rosé, 2023

AOC Côtes du Rhône, Vallée du Rhône, France



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 on mostly clay and limestone terroir.

TERROIR

This cuvée is made from a selection of parcels located on rolled pebble («galets roulés») hillsides and plains.

WINEMAKING

Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to 16°C).

VARIETALS

Cinsault, Grenache noir, Syrah

12,5 % VOL.

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

Beautiful vintage with light pink reflections.

AT NOSE

On the nose, the wine is aromatic and seductive with fruity notes and a final acidity.

ON THE PALATE

Harmonious on the palate, the wine releases a pleasant, refreshing sensation.

FOOD PAIRINGS

This wine can be served as an aperitif or accompanied by white meats, grilled meats or spicy and exotic dishes.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, White meat



Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 005 185	3365388004925
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	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120

