



# Exemplaire >

# Les Traverses, AOC Gigondas, Red, 2022

AOC Gigondas, Vallée du Rhône, France

#### **PRESENTATION**

With this range, Maison Sinnae illustrates its desire to share the diversity of the vintages present in the Rhône Valley.

These wines are the result of Maison Sinnae's desire to pass on and share the terroir and heritage of the Rhône Valley to future generations.

Les Traverses sublimates this terroir which produces wines of character, which is what makes the wines of this Gigondas appellation so special.

#### LOCATION

The Gigondas vineyard is situated on the left bank of the Rhône. The grapes are grown on vast terraces and on the first slopes of the Dentelles de Montmirail.

#### TERROIR

The soils are clay and limestone.

#### WINEMAKING

Traditional vinification. Total destemming as soon as the grapes are received. Cold prefermentary maceration (18°C). Long vatting time of 21 days. Delestages, manual punching down, daily pumping

#### VARIETALS

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**

Serve at 16-18°C.

# AGEING POTENTIAL

5 to 10 years

# VISUAL APPEARANCE

A brilliant dark red colour.

## AT NOSE

A nose of blackberry, raspberry, blackcurrant and liquorice.

### ON THE PALATE

The palate has notes of ripe fruit, spices and pepper. A very fresh aroma, a perfect balance in the mouth with a beautiful structure.

# CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, Fish, French cuisine, Red meat

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bouteille Syndicale Gigondas							750			189113000548	
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)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	12	840	5	14	1,5	18	1260	29,6	8,3	30,7*25,1*33,3	166*100*120



