

PETIT Crush

Petit Crush, Grenache, IGP Gard, Blanc, 2024 IGP Gard, France

The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.

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

Direct pressing (slow and progressive) then fermentation in temperature controlled vats.

VARIETAL

Grenache blanc

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

A wine with a bright golden colour.

AT NOSE

Elegant with floral and white fruit (pear) notes.




ON THE PALATE

Just as pleasant on the palate with its freshness and liveliness.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Fish



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

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

