



La Ferme de Gicon, IGP Gard, White, 2025

IGP Gard, France

PRESENTATION

This cuvée, La Ferme de Gicon, 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

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, Shellfish, Fish



Export specific range

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

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

