

# CRUS of the Rhône Valley

MAISON  
SINNAE



## Les Corrèges, AOC Condrieu, White, 2022 AOC Condrieu, Vallée du Rhône, France

*With this Cru Condrieu, Les Corrèges, composed mainly of Viognier, Maison Sinnae has assembled a wine that is representative of the terroir of the Condrieu appellation. This wine is special because of its terroir, which produces only white wines from a single grape variety. It is sheltered from the north winds and the soil is composed of stony sand or granite with steep terraced slopes.*

### PRESENTATION

With this range, Maison Sinnae wants 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.

This cuvée offers a singular and rare wine, with a typical character of the Condrieu appellation due to its particular geographical location.

### TERROIR

This cuvée comes from two parcels of vines for a total of 1.5 hectares. 1 hectare is planted on terraces with very steep slopes, facing south and southeast, on one of the most beautiful slopes of the appellation. The soil is shallow at 50 to 75 cm on average. Delimiting these terraces, the natural stone walls are more than 1,000 years old. The rest of the vineyard, 0.5 hectares, is located at the bottom of the slope.

### WINEMAKING

Manual harvesting. Slow and progressive pressing. Settling at 13°C for 12 hours. Classic alcoholic fermentation then malolactic fermentation. Cuvée results from blending grapes from two locations vinified separately. 10% of the total cuvée is aged in new French oak barrels for 4 months with the rest in stainless steel vats.

### AGEING

10% of the total cuvée is aged in new French oak barrels for 4 months with the rest in stainless steel vats.

### VARIETAL

Viognier

### 14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serve at 10-12°C.

### AGEING POTENTIAL

3 to 5 years

### VISUAL APPEARANCE





Pale yellow colour with golden reflections.

### AT NOSE

The nose opens up with essences of wild flowers and rose with hints of apricot and exotic fruits.



### Main Range

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### ON THE PALATE

The palate, with a very supple attack, explodes on the finish with a very smooth structure. We find apricot, sweet spices and vanilla at the finish of the mouth. This well-balanced and very elegant wine offers a superb length.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Fish, Poultry

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 001 620	3365388001405			
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	600	5	20	1,4	8,4	840	29,6	8,24	30,5*17,2*25	160*80*120

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