

MAESTRAL

IGP CORDON ROUGE



Maestral, IGP Coteaux du Pont du Gard, Rosé, 2023

IGP Coteaux du Pont du Gard, France

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

PRESENTATION

This cuvée, Maestral, owes its name to the Occitan dialect meaning the Mistral, the wind that blows down the Rhone valley. This cuvée honours the singularity of the terroir that makes up the Gard vineyards. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

TERROIR

Sandy and silty soils with exposure to the Mistral wind.

WINEMAKING

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

VARIETAL

Grenache noir

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, delicate coral pink colour.

AT NOSE

Notes of red fruits (raspberry, strawberry), which is revealed.

ON THE PALATE

Just as delicious and indulgent on the palate.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, White meat, Red meat



Type of bottle

Bordelaise Alliance

Volume (ml)

750

item code

Bottle barcode

3365385005345

Case barcode

3365388005151



Gamme Complémentaire

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 50 90 - florence.gent@sinnae.fr
sinnae.fr/

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



LIL33E

1/1