



Lucina

Lucina, IGP Coteaux du Pont du Gard, Rouge, 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.

TERROIR

Loamy soil with deep and rich valley bottom of major Rhône tributaries.

WINEMAKING

100% Classic winemaking (destemmed and crushed harvest), fermentation at 25°C and regular oxygen input during winemaking.

VARIETALS

Grenache noir, Merlot, Syrah

15 % VOL.

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

SERVING

To be served at 15-17°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

VISUAL APPEARANCE

Dress supported by purplish reflections.

AT NOSE

Black olive and rosemary.

ON THE PALATE

Powerful and fleshy tannins that allow notes of chocolate and black cherry to express themselves.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, White meat, Red meat, Poultry



Type of bottle	Closure	Volume (ml)	item code	Bottle barcode	Case barcode
Bordelaise	Bouchon technologique	750		3365385005383	3365388005199



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

