

CRUS of the Rhône Valley

MAISON
SINNAE



Les Colettes, AOC Tavel, Rosé, 2022

AOC Tavel, Vallée du Rhône, France

The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.

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 highlights the typicality and the special colour of rosé wines from the Tavel appellation.

TERROIR

This wine is from the three terroirs of the appellation: Rounded pebbles, Lauzes and Chalky Clay Soils.

WINEMAKING

Vinification is similar to that of a red wine as a result of long maceration times. After pressing, fermentation for 10 to 15 days at a low temperature (13°-14°C). A blend of free-run juice that provides the necessary aromas, fruit, freshness and acidity, and press juice that preserves its richness, structure and potency. This clever blend gives birth to this stylish wine, 1st Rosé of France.

VARIETALS

Bourboulenc, Carignan, Cinsault, Clairette, Grenache noir, Mourvèdre, Syrah

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

Enjoy all year long

VISUAL APPEARANCE

A rosé wine with an intense and bright ruby "Oeil de Perdrix" colour.

AT NOSE

There are aromas of wild berries and cherry.

ON THE PALATE



On the palate, its aromas become powerful, full-bodied, with a nice length and an appreciable spicy finish.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, French cuisine, White meat



Main Range

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 53 44 - anett.naumann@sinnae.fr
sinnae.fr/    

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

