

PETIT Crush

Petit Crush, Syrah, IGP Gard, Rouge, 2023 IGP 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, Petit Crush, honours the terroir that makes up the vineyards of Maison Sinnæ. This wine is also representative of our commitment to organic farming in order to preserve the environment. This wine is born from a selection of plots in order to highlight the qualitative aspect of Occitanie wines, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

LOCATION

The vineyard is located in the South East of France on the right bank of the Rhône, around the villages of Laudun and Chusclan, on the alluvial plain of the Rhône.

TERROIR

Sandy loam soils. Particularly exposed to the Mistral.

WINEMAKING

Traditional vinification for 80% of the final blend. The remaining 20% is produced by thermovinification to accentuate the fruitiness and suppleness of this wine.

AGEING

Temperature controlled stainless steel vats.

14 % VOL.

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

SERVING

Serving temperature 15-17°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

VISUAL APPEARANCE

A beautiful ruby colour.

AT NOSE

The nose reveals a bouquet of red and black fruit aromas (blackberry, cherry, plum, blackcurrant).


ON THE PALATE

Its tannins are present but well-rounded and contribute to prolonging the fruity notes on the palate.

CLASSIC FOOD AND WINE PAIRINGS

Desserts, Cheese, Game, Red meat, Poultry



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