



Maison Sinnae, AOC Côtes du Rhône, Rosé, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.

PRESENTATION

Discover the Maison Sinnae cuvée, wines that illustrate the commitment of all of us, winemakers and employees, in making wines that are increasingly respectful of Man and his environment. Wines that defend a common vision: that of responsible production in order to guarantee a sustainable activity and to ensure its transmission to future generations.

LOCATION

Our vineyard is located in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir.

TERROIR

This cuvée is made from a selection of parcels located on rolled pebble («galets roulés») hillsides and plains.

WINEMAKING

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

VARIETALS

Cinsault, Grenache noir, Syrah

12 % 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

Beautiful vintage with light pink reflections.

AT NOSE

On the nose, the wine is aromatic and seductive with fruity notes and a final acidity.

ON THE PALATE

Harmonious on the palate, the wine releases a pleasant, refreshing sensation.

FOOD PAIRINGS

This wine can be served as an aperitif or accompanied by white meats, grilled meats or spicy and exotic dishes.



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.







CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, White meat

| Type of bottle | | | | | | | Volume (ml) | item code | | Bottle barcode | Case barcode |
|---------------------|----------------|------------------|-------------------|------------------|-----------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|
| Evolution | | | | | | | 750 | | | | |
| Palette universelle | 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*W*D cm) | Pallet dimensions (H*W*D cm) |
| VMF | 12 | 840 | 5 | 14 | 1,18 | 14,16 | 991,2 | 29,6 | 8,03 | 30,7*25,1*33,3 | 166*100*120 |



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