

CRUS des Côtes du Rhône

MAISON
SINNAE



Les Argeliers, AOC Vacqueyras, Red, 2022 AOC Vacqueyras, Vallée du Rhône, France

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 Rhone Valley to future generations.

This cuvée, Les Argeliers, perfectly sublimates the typicality of the Vacqueyras appellation.

LOCATION

The Vacqueyras vineyard is situated on the left bank of the Rhône.

TERROIR

At the foot of the Dentelles de Montmirail massif, the soils are clay-limestone. In the rest of the appellation, the soils are sandy-clay, with banks of rounded pebbles on the garrigue plateau and on the terraces of the Ouvèze.

WINEMAKING

Traditional vinification with total destemming. Long vatting time, delestages for improved colour extraction. Manual punching down, pumping over.

AGEING

Meticulous maturation in vats.

VARIETALS

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 16-18°C.

AGEING POTENTIAL

5 to 10 years

AT NOSE

On the nose, notes of red or black fruit, and flowers such as violet.

ON THE PALATE

The palate is generous, full and well-structured. A beautiful tannic structure. A powerful and elegant laying down wine.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Game, French cuisine, Red meat



REVIEWS AND AWARDS

91/100

"The wine has a ruby color of medium intensity. The first nose is a little reduced and expresses notes of roasted meat and leather. After aeration, it expresses notes of roasted fruit (roasted red cherry, roasted red plum), crushed strawberry, prunes and chocolate morello cherry, combined with notes of dried bay leaf, licorice, dried peppermint, nutmeg, white pepper, violet and peony. On the palate, the wine is concentrated, juicy and robust. It expresses notes of fresh morello cherry, wild strawberry, dark plum in chocolate, dried blackcurrant, red chocolate cherry, as well as dry bay leaf, mint chocolate, a hint of coffee, white pepper, sweet tobacco, fresh violet, fresh peony and a slight touch of leather in the background. The tannins are firm, but have a fine grain, the acidity is lively and salivating, which allows the tannin structure to be enveloped. The finish is gourmand, sapid, very fruity and chocolatey. A concentrated, full-bodied wine, but fresh and airy."

VERT DE VIN

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bouteille Syndicale Vacqueyras					750				3 365 385 001 637		3 365 388 001 610	
Palette Europe	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*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	630	5	21	1,5	9	900	29,6	8,2	30,5*16,5*25	167*80*120	

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