

PETIT Crush

Petit Crush, Grenache, IGP Gard, Rosé, 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, celebrates the terroir that makes up the Gardois vineyard of Maison Sinnæ. This wine was born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typical terroir that makes the singularity of the wines of our House.

LOCATION

The vineyard is located in southeastern France on the right bank of the Rhône near the villages of Laudun and Chusclan in the alluvial plain of the Rhône.

TERROIR

Sandy and silty soils with exposure to the Mistral wind.

WINEMAKING

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

VARIETAL

Grenache noir

13 % 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

A wine with a bright, delicate coral pink colour.

AT NOSE

On the nose, notes of red fruits (raspberry, strawberry).



ON THE PALATE

These notes are equally tasty and greedy in the mouth.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Sea food, White meat, Red meat, Poultry



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

