

# 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 Sinnae. 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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