



Réserve de Lubin Grenache, IGP Gard, Rouge, 2025

IGP Gard, France

PRESENTATION

This cuvée, Réserve de Lubin, 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

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C.
40% vinification in thermo flash release.

VARIETAL

Grenache noir

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

VISUAL APPEARANCE

A cuvée with a beautiful intense red colour

AT NOSE

With a flattering nose thanks to its fresh fruit aromas.

ON THE PALATE

The palate, round and fruity, is just as indulgent and delicious.

FOOD PAIRINGS


This wine can accompany all courses of a meal.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Red meat



Export specific range

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

