

Réserve de Roqueplane, AOC Côtes du Rhône, Red, 2022

AOC Côtes du Rhône, Vallée du Rhône, France



PRESENTATION

This cuvée, Réserve de Roqueplane, showcases the typical character of the Côtes du Rhône appellation through the vineyard of the Maison Sinnae winemakers. This wine was born from a selection of plots to highlight the qualitative aspect of this appellation, and to sublimate this terroir that makes the singularity of the wines of our House.

LOCATION

Our vineyard is located on the right bank of the Rhône in southeastern France.

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

WINEMAKING

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

VARIETALS

Carignan, Cinsault, Grenache noir, Mourvèdre, Syrah

13 % VOL.

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

Beautiful ruby colour.

AT NOSE

The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices.

ON THE PALATE

On the palate, a significantly concentrated roundness and finesse can be found.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat, Poultry



Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Evolution					750				3 365 385 004 225		3365388004123	
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	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120	

