

PETIT Crush

Petit Crush, Grenache, IGP Gard, Blanc, 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.

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

Direct pressing (slow and progressive) then fermentation in temperature controlled vats.

VARIETAL

Grenache blanc

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 golden colour.

AT NOSE

Elegant with floral and white fruit (pear) notes.




ON THE PALATE

Just as pleasant on the palate with its freshness and liveliness.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Fish



Maison Sinnæ
201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 11 03 - contact@sinnæ.fr
sinnæ.fr/    

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

