

# 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



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

