

# LA SAURINE



## La Saurine, La Saurine Floréal Soreli, IGP Gard, Blanc, 2024 IGP Gard, France

*The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.*

### PRESENTATION

This cuvée, La Saurine, showcases the terroir that makes up the Gard vineyard of Maison Sinnae. This wine is born from a selection of parcels to highlight the qualitative aspect of this designation, and to enhance the typicity of the terroir that creates the uniqueness of our House's wines.

### LOCATION

The vineyard is located in the southeast of France on the right bank of the Rhône, around the villages of Laudun and Chusclan, in the Rhône's alluvial plain.

### TERROIR

Modern alluvial plain of the Tave valley.

### HARVEST

The grapes are destemmed and then slowly and progressively pressed. Traditional vinification at low temperature in temperature-controlled stainless steel tanks.

### VARIETALS

Floréal, Soreli

11,5 % 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, 2 to 3 years

### TASTING

To drink with lemon risotto, a shrimp wok, or vegetable samosas.

### VISUAL APPEARANCE

Jaune pâle aux reflets verts, limpide et brillante.

### AT NOSE



Expressive and fresh, marked by thiolic notes of citrus and exotic fruit (grapefruit, lime, passion fruit), complemented by a vegetal touch reminiscent of blackcurrant leaf.

### ON THE PALATE

Lively and chiseled, offering a nice tension. The attack is fresh, with citrus aromas and a saline hint that accentuates the sensation of minerality. Finish: Persistent and refreshing, dominated by zesty notes and a fine salinity that calls for another sip.



#### Supplementary range

201 route d'Orsan, 30200 Chusclan  
Tel. 04 66 90 53 44 - anett.naumann@sinnae.fr  
sinnae.fr/    

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



## CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Sea food, Shellfish, Fish, French cuisine

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Evolution					750							
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	12	840	5	14	1,1478	13,7740	964,1797	29,6	8,03	30,7*25,1*33,3	166*100*120	

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