

Argentières, AOC Côtes du Rhône, Red, 2023

AOC Côtes du Rhône, Vallée du Rhône, 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.

PRESENTATION

This cuvée, Argentières, highlights the typicity of the Côtes du Rhône appellation through the vineyard of the winemakers of Maison Sinnae. 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, Grenache noir, Syrah, Mourvèdre

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			3 760 012 970 704	3760012979561
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	1,1790	7,0740	742,7733	29,6	8,03	30,1*16,9*25	160*80*120

