







# Enfant Terrible, Sans Sulfites Ajoutés, AOC Côtes du Rhône, Red, 2024

AOC Côtes du Rhône, Vallée du Rhône, 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 new generation of winegrowers is involved and enthusiastic, with a sense of sharing. While respecting traditions, they are instilling a new dynamic synonymous with wines made on the right bank of the Rhône. They are keen to share the Maison Sinnae experience with as many people as possible, not only through their wines but also via the many events that punctuate the summer season at our producers' association.

#### 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

Traditional vatting for 15 days in stainless steel vats. 1 to 2 pump-overs per day. This cuvée was elaborated without any added sulphites. All wines naturally contain sulphites produced during fermentation.

## **VARIETALS**

Carignan, Grenache noir, Syrah

## 13.5 % VOL.

No 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

Elaborated without any added sulphites, its colour is deep with beautiful purple reflections.

## AT NOSE

This cuvée, a blend of Grenache noir, Syrah, Carignan and Mourvèdre, has an aromatic nose marked by notes of indulgent red fruits. A wine with an explosion of red fruit on the nose.

## ON THE PALATE

Voluptuous with very harmonious tannins on the palate.



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## CLASSIC FOOD AND WINE PAIRINGS

Aperitif, French cuisine, White meat, Red meat

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Evolution							750		3	3 365 385 004 744	3365388004451
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,181	7,0860	744,0333	29,6	8,03	30,1*16,9*25	160*80*120

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201 route d'Orsan, 30200 Chusclan Tel. 04 66 90 50 90 - florence.gent@sinnae.fr sinnae.fr/

