





Exemplaire * * *

Réserve de Lubin, IGP Gard, Red, 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.

PRESENTATION

This cuvée, Réserve de Lubin, celebrates the terroir that makes up the Gardois vineyard of Maison Sinnae. This wine was born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typical terroir that makes the singularity of the wines of our House.

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

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C. 40% vinification in thermo flash release.

VARIETAL

Grenache noir

14,5 % 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

A cuvée with a beautiful intense red colour

AT NOSE

With a flattering nose thanks to its fresh fruit aromas.

ON THE PALATE

The palate, round and fruity, is just as indulgent and delicious.

FOOD PAIRINGS

This wine can accompany all courses of a meal.

Type of bottle								item (code	Bottle barcode	Case barcode
Evolution							750			3365385002429	3365388000514
Palette universelle	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)
VMF	6	840	5	28	1,1730	7,0380	985,3244	29,6	8,03	30,1*16,9*25	166*100*120



