LA SAURINE

Réserve de la Saurine, 5L, IGP Gard, Red
IGP Gard, France

In this cuvée, Réserve de la Saurine, discover the highlight of an exceptional terroir that reveals authentic and bold wines. These wines come from the vineyards of Maison Sinnae, which are located in the Southern Rhône Valley. Our winemakers transmit in these vintages all the richness of this terroir to make a representative and qualitative wine.

PRESENTATION
This cuvée, Réserve de la Saurine, 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.

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
A cuvée with a beautiful intense and flattering red colour.

AT NOSE
The nose reveals aromas of red and fresh fruits.

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							Volume (ml)	item code	Bottle barcode	Case barcode
Bag in Box							5000		3 365 380 003 032	3 365 380 003 032

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	1	144	4	36	5,1610	5,1610	743,1840			24,3*12,6*18,5	111,6*80*120

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