

PETIT Crush

Petit Crush, Grenache, IGP Gard, Rosé, 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, Petit Crush, celebrates the terroir that makes up the Gardois vineyard of Maison Sinnæ. 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

Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to 16°C).

VARIETAL

Grenache noir

12.5 % 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

VISUAL APPEARANCE

A wine with a bright, delicate coral pink colour.

AT NOSE

On the nose, notes of red fruits (raspberry, strawberry).

ON THE PALATE

These notes are equally tasty and greedy in the mouth.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Sea food, White meat, Red meat, Poultry



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