

MAESTRAL

IGP COTE D'AZUR



European Specific Range, Maestral, IGP Coteaux du Pont du Gard, Rosé, 2023

IGP Coteaux du Pont du Gard, France

The 2023 vintage, despite a dry winter, saw the vines start their cycle. A rainy spring boosted growth, especially of the grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, offering powerful red wines, aromatic whites, and tension for rosés.

PRESENTATION

Maestral or mistral is the name given to the north wind that descends the Rhone corridor. Associated with the expertise of our winemakers, it contributes to the quality of our wines.

TERROIR

Silty soil with well-draining terrain on hillsides and alluvial plains.

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

Serve chilled at 10-12°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

Pale and slightly salmon-colored dress.

AT NOSE

Gourmet flavors.

ON THE PALATE

A salty freshness with sweet notes of candies and citrus fruits.

CLASSIC FOOD AND WINE PAIRINGS





Aperitif, Desserts, White meat, Red meat



Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bordelaise Alliance	750		3365385005345	3365388005151



European Specific Range

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 53 44 - celine.belin@sinnae.fr
sinnae.fr/    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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