

# MAISON SINNAE



## Maison Sinnae, AOC Côtes du Rhône Villages, Red, 2023

AOC Côtes du Rhône Villages, Vallée du Rhône, France

### PRESENTATION

Discover the Maison Sinnae cuvée, wines that illustrate the commitment of all of us, winemakers and employees, in making wines that are increasingly respectful of Man and his environment. Wines that defend a common vision: that of responsible production in order to guarantee a sustainable activity and to ensure its transmission to future generations.

### THE VINTAGE

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.

### LOCATION

Our vineyard is located in southeastern France on the right bank of the Rhône.

### TERROIR

This cuvée comes from a high altitude terroir of terraced slopes, on superficial soils of sandstone limestone and red clay, or from a warmer terroir of plateau combining pebble deposits with clay or sand.

### IN THE VINEYARD

Vineyard managed sustainably with respect for biodiversity. Working the soil on the row when possible. Controlled grassing of the inter-row according to production objectives

Use of biocontrol solutions to protect the crop.

Green works to allow good aeration and ripening of the grapes.

Selection of plots and definition of harvest dates by berry tasting.

### WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

### VARIETALS

Cinsault, Grenache noir, Syrah

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

2 to 3 years





### VISUAL APPEARANCE

This wine has a beautiful intense colour with garnet reflections.

### AT NOSE

On the nose, red fruit and spice aromas mingle.



**Maison Sinnae**  
201 route d'Orsan, 30200 Chusclan  
Tel. 04 66 90 11 03 - contact@sinnae.fr  
sinnae.fr/    

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### ON THE PALATE

The palate is just as seductive with fat and fruity notes that harmonises with round tannins.



### CLASSIC FOOD AND WINE PAIRINGS

Cheese, White meat, Red meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Evolution					750		3 365 385 005 222	3365388005021			
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	6	630	5	21	1,1790	7,0740	742,7733	29,6	8,03	30,1*16,9*25	160*80*120

2/2



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