



Maison Sinnae, AOC Côtes du Rhône, Red, 2023

AOC Côtes du Rhône, Vallée du Rhône, 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

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.

LOCATION

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

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of plots located mostly at the top of valleys or mid-slope on draining soils (sandstone limestone, sand and more rarely pebbles).

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, Carignan

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

2 to 3 years

VISUAL APPEARANCE



Wine with a deep garnet, transparent and bright colour.

AT NOSE

On the nose, the wine is aromatic with an expression dominated by ripe red fruit aromas.



Main Range

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 53 44 - anett.naumann@sinnæ.fr
sinnæ.fr/    

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



ON THE PALATE

Fleshy and indulgent on the palate, it harmonises around pleasant, velvety tannins and lingers on a spicy finish.

CLASSIC FOOD AND WINE PAIRINGS

Game, Poultry

REVIEWS AND AWARDS

JAMESSUCKLING.COM





90/100

"A crunchy, fruity and flavorful red showing cherries, walnuts and warm spices on the nose. Medium bodied with fine tannins. Juicy and silky, with a delicious finish. Drink now."

James Suckling

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750				
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*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	12	840	5	14	1,1790	14,148	990,36	29,6	8,03	30,7*25,1*33,3	166*100*120



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