





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, 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

Direct pressing (slow and progressive) then fermentation in temperature controlled vats.

VARIETAL

Grenache blanc

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, 2 to 3 years

VISUAL APPEARANCE

A wine with a bright golden colour.

AT NOSE

Elegant with floral and white fruit (pear) notes.

ON THE PALATE

Just as pleasant on the palate with its freshness and liveliness.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, Sea food, Fish

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Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Evolution							750			3 365 385 002 511	3 365 388 000 835
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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,1730	7,0380	738,9933	29,6	8,03	30,1*16,9*25	160*80*120



Exemplaire >