



La Ferme de Gicon, AOC Côtes du Rhône, Red, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

This wine is named after the Ferme de Gicon, which is located at the foot of the Château de Gicon. Today it has become a picnic area for hikers wanting to reach the Château de Gicon. With this nomination, Maison Sinnae is committed to passing on to future generations the heritage and terroir of the Rhône.

LOCATION

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

TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

WINEMAKING

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C. 40% vinification in thermo flash release.

VARIETALS

Syrah 60%, Grenache noir 33%, Marselan 5%

13 % 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

Enjoy all year long

VISUAL APPEARANCE

Beautiful ruby colour.

AT NOSE

The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices.

ON THE PALATE

On the palate, a significantly concentrated roundness and finesse can be found.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat, Red meat, Poultry



Export specific range

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

