

**Maison Sinnae**

# Côtes du Rhône Blanc 2024



## TASTING NOTE

Vivacious white blend from the southern Rhône, fruity yet dry, perfumed with flowers and apricots and flavoured with peaches and other white stone fruit.

## VITICULTURE

The vineyard is located in the south-east of France on the right bank of the Rhone. Parcel selections conducted on vineyards conducted partly in plains on sandy soil, and partly in hillsides on clay-limestone soil and more or less stony.

## VINIFICATION

Vines are destemmed, fermentated at cold maceration to keep freshness in stainless steel vats. Ageing in thermoregulated stainless steel vats for 8 months.

## FOOD MATCHING

A really nice pair for pork chops with braised apples and other warming Autumnal comfort foods.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Grenache Blanc (70%), Clairette (20%), Roussanne (5%), Viognier (5%)
CLOSURE	Screw cap
SKU CODE	B6206124
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.4
TOTAL ACIDITY	3.54g/l Tartaric
RESIDUAL SUGAR	0.3g/l
SKU	B6206124