## Maison Sinnae

# Côtes du Rhône Villages Chusclan Rouge, Sol 2023




RED STILL WINE | FRANCE | RHÔNE | SUITABLE FOR VEGANS

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|---|---|
| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 14.5% |
| GRAPE VARIETIES | Grenache (50%), Carignan (30%), Mourvèdre (10%), Syrah (10%) |
| CLOSURE | Natural Cork |
| SKU CODE | A5766123 |
| EXPRESSION | Red, Medium-Bodied and Elegant |
| COUNTRY | France |
| REGION | Rhône |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| SKU | A5766123 |

### TASTING NOTE

The most serious and complex of Maison Sinnae's 'Éléments' range, this is a Côtes du Rhône Villages wine from vineyards around the village of Chusclan.  It has savoury, truffley, gamey notes on the nose and more concentration, density and structure.

### VITICULTURE

Dominated by the Castle of Gicon, the vineyard is located on the right bank of the Rhône River, 15 km north of Avignon, and 15 km away from Chateauneuf-du-Pape, in the very heart of the Southern Rhône Valley vineyards. The grapes are coming from carefully selected plots of vine located on a soil characterized by clay, sand and pebbles.

### VINIFICATION

80% traditional process (crushed and destemmed harvest) - 20% carbonic maceration process. Fermentation at controlled temperature (around 26°c) for 20 days.

### FOOD MATCHING

This would stand up well to rich meat, mushroom or bean casserole dishes.