



# Sinequano

Red - IGP Pays d'Hérault Côtes du Brian

## TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.  
Haut-Minervois Causse.

## GRAPE VARIETIES

A 100% Carignan cuvée.

## VINIFICATION

Gentle traditional vinification, extraction by daily pumping over, long maceration of 4 to 5 weeks.

## TASTING

Crushed strawberries notes on the nose, raspberry notes on the palate. A supple and very elegant wine.

## IDEAL WITH

Flank steak with shallots, lamb chops.

## AGING

Ready-to-taste wine. Up to 2 to 3 years.

No added sulphites.



## REVIEWS & HONOURS

"This smells like a tank sample! Raw fruit, wine so young it's still squalling. But it's ripe and with jammy richness and the tannins have an acrobatic agility and snappiness to them and it has an unexpected charm.

I would actually fall on this with a plate of fatty chorizo and salami!"

Sinequano Carignan 2020  
IGP Pays d'Hérault Côtes du Brian  
Grade: 16/20

*Jancis Robinson*

Jancis Robinson  
Master of Wine

