



## Clos de Taman, AOC Côtes du Rhône Villages Laudun, Red, 2024

AOC Côtes du Rhône Villages Laudun, Vallée du Rhône, France

*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

A small limestone plot commanding position on the village.

Situated on the terroir of Laudun, the Clos de Taman is established at altitude at the foot of the chalky plateau of Caesar's Camp, recalling the rich history of the region, linked to that of Maison Sinnæ. This cuvée is the result of cooperation between several winegrowers, who cultivate a number of parcels. A charming Côtes du Rhône Villages Laudun, both delicate and powerful, with lovely fresh and fruity notes and great length in the mouth.

### LOCATION

Located on Laudun terroir, Clos de Taman is situated at an altitude of 200m at the foot of the Camp de César limestone plateau.

### TERROIR

This cuvée is the fruit of the collective work of several winegrowers who cultivate a set of parcels. The soil is shallow and poor composed primarily of more or less stony sandstone and limestone.

High Environmental Value.

Minerality of the hillsides.

Altitude.

### WINEMAKING

Vinification and maturing without added sulphites. 100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

Grape-crushing, pumping over.

Long maceration.

### VARIETALS

Grenache noir 50%, Syrah 50%

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serving temperature 15-17°C.

### AGEING POTENTIAL

3 to 5 years

### TASTING

Fine elegance.

Saline length.

Richness.

Clear garnet.

Spices.

Licorice.



#### European Specific Range

201 route d'Orsan, 30200 Chusclan  
Tel. 04 66 90 53 44 - celine.belin@sinnae.fr  
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Morello cherry.

**VISUAL APPEARANCE**

The cuvée from the Clos de Taman vines is characterized by a dark and mauve colour.

**AT NOSE**

Its nose, rich in aromas, blends delicious red fruit flavours such as strawberry, blackcurrant and cherry with subtle notes of mocha and liquorice.

**ON THE PALATE**

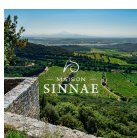
The pleasure lingers on the palate, where we find this aromatic bouquet and the intensity of powerful, but already rounded tannins.





**CLASSIC FOOD AND WINE PAIRINGS**

Cheese, Red meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 002 306	3365388002037			
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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,3995	8,3971	881,6906	29,6	8,24	30,7*16,8*25,3	160*80*120

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