

ESPRIT du RHÔNE

CÔTES DU RHÔNE

Esprit du Rhône, Sélène, AOC Côtes du Rhône Villages Laudun, Blanc, 2023

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

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

PRESENTATION

This "Esprit du Rhône" wine carries the heavy burden of representing the wines of the Côtes du Rhône appellation. This appellation represents singular products due to the typicality of the soil bordering this river, but also strong of its so particular wind "the Mistral". This cuvée will highlight the typicality of the terroir of the Côtes du Rhône Village Laudun appellation. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this appellation, and to sublimate the typicality of the terroir which makes the wines of our House so unique.

LOCATION

This cuvée comes from a vineyard stretching around the village of Laudun on the right bank of the Rhône in southeastern France.

TERROIR

Selection is carried out on vines grown on a rolled pebble ("galets roulés") terroir down hillsides near Camp de César, a 200m limestone plateau behind the village of Laudun. Poor clay and limestone soil.

WINEMAKING

Slow and progressive direct pressing. Fermentation in temperature controlled vats.

VARIETALS

Grenache blanc, Roussanne, Viognier

14,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serving temperature 10-12°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

A beautiful wine with a bright pale yellow colour and green reflections.

AT NOSE





The nose seduces with notes of citrus fruits (lemon, grapefruit), acacia flowers.

ON THE PALATE

On the palate, it has a delicate finesse and a beautiful length. It combines freshness with almond, hazelnut and pear-type white fruit notes.



Supplementary range

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 53 44 - anett.naumann@sinnae.fr
sinnae.fr/    

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CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Shellfish, Fish

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 003 457	3365388003362
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120

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