



## Excellence, AOC Côtes du Rhône Villages Laudun, White, 2023

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

### PRESENTATION

All the values and personality of Maison Sinnae are captured in this wine : the joy of a job well done and responsible commitment, associated with that touch of femininity and daring so dear to our Maison.

### THE VINTAGE

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.

### TERROIR

This cuvée is the result of a meticulous plot selection mainly carried out on vineyards located on the slopes of Camp de César, a 200m limestone plateau behind the village of Laudun. The poor soils and exposure to the Mistral wind naturally limit the fertility of the vines, which is a guarantee of the quality of the grapes.

### WINEMAKING

Crushed and destemmed harvest. Direct pressing. Settling of the must and vinification at low temperature (16°C).

### AGEING

Maturation for 6 months in new barrels with weekly stirring of the lees.

### VARIETALS

Clairette, Grenache blanc, Roussanne, Viognier

### 14 % 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

This cuvée of "Excellence" has a bright pale gold colour with green reflections.

### AT NOSE

As soon as you approach the nose, an aromatic, complex bouquet appears combining notes of ripe white fruits and wood.

### ON THE PALATE

All of this intensity blends harmoniously on the palate, leaving a sensation of roundness and freshness with a few mineral notes.



FOOD PAIRINGS

A perfect accompaniment to spicy dishes

REVIEWS AND AWARDS





Argent  
Concours national de Paris 2024



Bronze  
Decanter World Wine Awards Bronze 2024

Type of bottle					Volume (ml)		Item code		Bottle barcode		Case barcode
Domaine					750				3 365 385 002 320		3 365 388 002 051
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	462	11	7	1,4419	8,6511	666,1352	29,6	8,24	10*30,6*49,8	130*80*120

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Signatures  
201 route d'Orsan, 30200 Chusclan  
Tel. 04 66 90 50 90 - florence.gent@sinnae.fr  
sinnae.fr/    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



12LMIE