

# CAMP ROMAIN



CÔTES DU RHÔNE VILLAGES  
LAUDUN



## Camp Romain, AOC Côtes du Rhône Villages Laudun, White, 2023

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

### PRESENTATION

This cuvée, Camp Romain, pays tribute to the Camp de César overlooking the villages of Laudun and Chusclan. It was the painter Albert André, a post-impressionist, whose attachment to Laudun and its wines led him to design the very first label for this cuvée in 1951. Since then, vintage after vintage, Maison Sinnae has paid tribute to the great painter he was. This cuvée is part of Maison Sinnae's desire and commitment to pass on to future generations the heritage and terroir of the Rhône.

### 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.

### 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.

### AGEING

Maturation on lees.

### VARIETALS

Clairette, Grenache blanc

### 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

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

### AT NOSE


The nose seduces with notes of white, 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. The wine seduces with its finesse, minerality and freshness.



#### Main Range

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Tel. 04 66 90 53 44 - anett.naumann@sinnae.fr  
sinnae.fr/    

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






CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Shellfish, Fish

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 760 012 974 214	3365385700059
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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