

SIGNATURES



Les Dolia, AOC Côtes du Rhône Villages Laudun, Red, 2022

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

The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.

PRESENTATION

For this cuvée, we choose the very best grapes at the foot of Caesar's Camp. It illustrates the passion and technical prowess of our winegrowers because it is their hands that craft this wine with its subtle aromas of red berries, spices and liquorice. In the past, the Romans stored their wine in large amphoras called Dolia. This cuvée pays tribute to this ancestral know-how.

TERROIR

This cuvée is made from a selection of the oldest and best parcels of Syrah and Grenache grown on the slopes of Camp de César. The soils are poor, predominately clay limestone and sandstone. The yields are naturally limited with berries rich in colour, aromas and tannins.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification. Long period cold maceration for one month with punch-down of the cap followed by traditional vinification. A careful selection enhances the quality and potential of this cuvée.

VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

15 % VOL.

Contains 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

VISUAL APPEARANCE

This wine seduces from the moment you look at it by its intense ruby colour

AT NOSE

A subtle aromatic bouquet is revealed on the nose, combining notes of red fruit with spices and liquorice.

ON THE PALATE





The intensity remains on the palate, where we find these pleasant aromas and feel all the sweetness and fatness that accompanies to delight the delicate tannins of this fine and powerful wine.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Red meat



Signatures

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REVIEWS AND AWARDS



Or
Concours des Grands Vins de France à Macon, 00/00/2023



90/100
Silver
Decanter World Wine Awards Silver 2024

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Domaine					750				3 365 385 002 313		3365388002044	
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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