

# CAMP ROMAIN



CÔTES DU RHÔNE VILLAGES  
LAUDUN



## Camp Romain, AOC Côtes du Rhône Villages Laudun, Red, 2021

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

*After a dry winter, with the soil mineralising under the best possible conditions, the early spring was marked by frosts which had a severe impact on the Côtes du Rhône vineyards. Despite this, the terroirs of Maison Sinnae were relatively spared, which enabled the vegetative cycle to get underway with average earliness. The rather rainy spring gave rise to abundant flowering. This produced fresh, taut rosés, powerful, tannic reds and an exceptional white vintage.*

### 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.

### 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

Traditional vinification. Fermentation in temperature controlled vats.

### AGEING

Partial ageing for 9 months in oak barrels.

### VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

### 14 % 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 dark-coloured wine.

### AT NOSE



At the nose, aromas of ripe fruit, cooked in jam, and scents of wood are revealed.

### ON THE PALATE

On the palate, it is full with well-rounded tannins.



#### European Specific Range

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

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







## CLASSIC FOOD AND WINE PAIRINGS

International cuisine, French cuisine, Red meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Evolution					750		3 365 385 000 166	3365385700165			
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	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120

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