





Les Petites Parcelles de Dolia, AOC Côtes du Rhône Villages Laudun, White, 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

This cuvée of small parcels honours its terroir. But by its name "Dolia" also honours the heritage surrounding the village of Laudun, overhung by Caesar's camp and ancient archaeological sites. By bearing this name, this cuvée underlines that this particular terroir had already been spotted by the Romans, who made their best wines from these same plots, which they kept in Dolia (large amphorae) uncovered during archaeological digs carried out on these lands.

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 $(16^{\circ}C)$.

AGEING

Maturation on lees for 1 month. Maturation for 12 months in new barrels with weekly stirring of the lees.

VARIETALS

Clairette, Grenache blanc, Roussanne, Viognier

13,5 % % 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

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.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine

REVIEWS AND AWARDS



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

Type of bottle							Volume (ml)	item o	ode	Bottle barcode	Case barcode
Domaine							750			3 365 385 004 331	3365388004024
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	1,3817	8,29	870,4535	29,6	8,24	30,7*16,8*25,3	160*80*120

