

ESPRIT du RHÔNE

CÔTES DU RHÔNE

Sélène Esprit du Rhône, AOC Côtes du Rhône Villages Laudun, Rouge, 2023

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

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.

PRESENTATION

This "Esprit du Rhône" wine carries the heavy burden of representing the wines of the Côtes du Rhône appellation. This appellation represents singular products due to the typicality of the soil bordering this river, but also strong of its so particular wind "the Mistral". This cuvée will highlight the typicality of the terroir of the Côtes du Rhône Village Laudun appellation. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this appellation, and to sublimate the typicality of the terroir which makes the wines of our House so unique.

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

100% classic vinification (destemmed and crushed grapes) fermentation at 25°C and regular supply of oxygen during vinification.

VARIETALS

Cinsault, Grenache noir, Syrah

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

2 to 3 years

VISUAL APPEARANCE

A beautiful cuvée with a dark ruby colour.

AT NOSE

The nose is flattering with a bouquet of fruity and fresh aromas.

ON THE PALATE

On the palate, we discover the fruitiness of the cuvée. The tannins are round and leave an impression of a well-balanced, supple and round wine.



CLASSIC FOOD AND WINE PAIRINGS

French cuisine

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 003 396	3365388003263
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

