



Domaines



Domaine du Boulas, AOC Laudun, Red, 2024 AOC Laudun, Vallée du Rhône, France

The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.

PRESENTATION

In this cuvée, you will find the story of a family of winegrowers who, like Maison Sinnae, are distinguished by their commitment to the production of wine that is increasingly respectful of Man and his environment.

Tree of life and protector of the land of Boulas, the mulberry tree which stands before the entrance of the Estate takes us back to the ancestral roots of this family of winegrowers who have tended the terroir of Laudun for decades.

LOCATION

This cuvée comes from Domaine Du Boulas, which stretches out on the eastern side of Camp de César, a limestone plateau at an altitude of 200m situated in behind the village of Laudun in the heart of southern Côtes du Rhône vineyards.

TERROIR

The slightly slopped parcels lie on poor, predominantly clay and limestone terroir dotted with rolled pebbles. The vines are particularly exposed to the wind and benefit from an ideal amount of sunshine. Located on the eastern piedmont, these plots are cultivated according to organic farming principles, thus respecting the natural balance of the terroir and promoting the authentic expression of the fruit.

WINEMAKING

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

Grape-crushing, pumping over.

Long maceration.

VARIETALS

Syrah 60%, Grenache noir 40%

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

TASTING

Length.

Spices.

Richness of wild berries.

Airy elegance.

Dried flowers.



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sinnae.fr/

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VISUAL APPEARANCE

A beautiful ruby colour.

AT NOSE

The nose is characterised by notes of red fruit, spices and liquorice.

ON THE PALATE

On the palate, the finish is round and supple.





CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat, Red meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 004 997	3365388004734			
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	1,3985	8,3911	881,0606	29,6	8,24	30,7*16,8*25,3	160*80*120

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