

# ESPRIT du RHÔNE

CÔTES DU RHÔNE

## Esprit du Rhône, Sélène, AOC Laudun, Rouge, 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

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*W*D cm) | Pallet dimensions (H*W*D cm) |
| EPAL           | 6              | 630              | 5                 | 21               | 1,18            | 7,08             | 743,4033           | 29,6            | 8,03              | 30,1*16,9*25               | 160*80*120                   |

