

SIGNATURES

Maison Sinnae Signatures, Excellence, AOC Laudun, White, 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

When the wood whispers its love to the fruit.

All the values and personality of Maison Sinnae are captured in this wine : the joy of a job well done and responsible commitment, associated with that touch of femininity and daring so dear to our Maison.

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.

In summary:

Plot selection.
Richness of the pebbles.
Complexity of the piedmont zones.
Minerality of the hillsides.

WINEMAKING

Crushed and destemmed harvest.
Direct pressing.
Settling of the must and vinification at low temperature (16°C).

AGEING

Maturation for 6 months in new barrels with weekly stirring of the lees.
2/3 partial aging in barrels (1/3 new).
1/3 Clairette in stainless steel tanks.

VARIETALS

Grenache blanc 35%, Clairette 25%, Viognier 20%, Roussanne 10%, Bourboulenc 10%

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, 2 to 3 years, 3 to 5 years, 5 to 10 years, 10 to 15 years



Signatures

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sinnae.fr/    

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



TASTING

Full bodied and fresh.
 Oaky.
 Complex aromatics.

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.

FOOD PAIRINGS

A perfect accompaniment to spicy dishes

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 002 320	3 365 388 002 051			
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	462	11	7	1,4419	8,6511	666,1352	29,6	8,24	10*30,6*49,8	130*80*120

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