

SIGNATURES



Maison Sinnae Signatures, Les Dolia, 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

The alchemy between the land and Humankind.

For this cuvée, we choose the very best grapes at the foot of Caesar's Camp. It illustrates the passion and technical prowess of our winegrowers because it is their hands that craft this wine with its subtle aromas of lime, white peach and almond. In the past, the Romans stored their wine in large amphoras called Dolia. This cuvée pays tribute to this ancestral know-how.

LOCATION

This cuvée comes from organic parcels on the slopes of Camp de César, a limestone plateau with an altitude of 200 metres, behind the village of Laudun in the heart of southern Côtes du Rhône vineyards on the right bank of the Rhône in southeast France.

TERROIR

The clay and limestone soils are particularly exposed to the Mistral wind.

Organic farming.

Richness of the pebbles.

Complexity of the piedmont zones.

Minerality of the hillsides.

WINEMAKING

Organic vinification.

Slow and progressive direct pressing.

Fermentation in temperature controlled vats.

Partial malolactic fermentation.

VARIETALS

Grenache blanc 30%, Viognier 25%, Roussanne 25%, Clairette 20%

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years, 5 to 10 years

TASTING

Rich and unctuous

Clear

Candied citrus

Dried fruits

Spices



Signatures

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



VISUAL APPEARANCE

A beautiful, sparkling, bright pale yellow cuvée.

AT NOSE

The nose seduces with lime-like citrus notes mixed with white peach and almond fragrances.

ON THE PALATE

The attack on the palate is remarkable. The particularly long freshness, suppleness and aromatic persistence reinforces interest in this "tender wine", which has a very beautiful, balanced finish.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Fish

REVIEWS AND AWARDS



Argent
"Médaille d'Argent 2025"
Concours Terre de Vins Argent

Type of bottle				Closure		Volume (ml)		Item code		Bottle barcode		Case barcode	
Domaine				Bouchon technique		750				3365385005642		3365388005472	
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	1,3817	8,2900	870,4535	29,6	8,24	30,7*16,8*25,3		160*80*120	

2/2

