# Oppidum Cuvée Excellence, AOC Côtes du Rhône, Red, 2024

AOC Côtes du Rhône, 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 cuvée takes its name from the Gallo-Roman oppidum overlooking the village of Laudun, on which an ancient village with a forum and a basilica have been discovered. By naming this cuvée in this way, Maison Sinnae wants to pay tribute to the Roman activity that energised this right bank of the Rhone valley and that brought the culture of wine. This cuvée is part of Maison Sinnae's desire and commitment to pass on to future generations the heritage and terroir of the Rhône.

## LOCATION

Our vineyard is located on the right bank of the Rhône in southeastern France.

#### TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

### WINEMAKING

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C. 40% vinification in thermo flash release.

#### VARIETALS

Carignan, Grenache noir, Syrah

13 % 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 Enjoy all year long

VISUAL APPEARANCE Beautiful ruby colour.

AT NOSE

The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices.

ON THE PALATE On the palate, a significantly concentrated roundness and finesse can be found.

# CLASSIC FOOD AND WINE PAIRINGS

International cuisine, French cuisine, White meat, Poultry

GAMME COMPLEMENTAIRE

OPPIDUN

CÔTES DU RHÔNE

CUVÉE EXCELLENCE

Exemplaire 🔸

AFNOR CERTIFICATION

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

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Type of bottle							Volume (ml)	item o	code	Bottle barcode	Case barcode
Evolution							750			3365385005086	3365388004819
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 diamete (cm)	r Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,18	7,06	743,4033	29,6	8,03	30,1*16,9*25	160*80*120



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