

CAMP ROMAIN



CÔTES DU RHÔNE VILLAGES
LAUDUN



Camp Romain, AOC Laudun, Rouge, 2024

AOC Laudun, Vallée du Rhône, France

PRESENTATION

This cuvée, Camp Romain, pays tribute to the Camp de César overlooking the villages of Laudun and Chusclan. It was the painter Albert André, a post-impressionist, whose attachment to Laudun and its wines led him to design the very first label for this cuvée in 1951. Since then, vintage after vintage, Maison Sinnae has paid tribute to the great painter he was. 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

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

Traditional vinification. Fermentation in temperature controlled vats.

AGEING

Partial ageing for 9 months in oak barrels.

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

3 to 5 years

VISUAL APPEARANCE

This dark-coloured wine.

AT NOSE

At the nose, aromas of ripe fruit, cooked in jam, and scents of wood are revealed.





ON THE PALATE

On the palate, it is full with well-rounded tannins.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, French cuisine, Red meat



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

