# $\begin{array}{c} C O L L E C T I O N \\ \underline{V I L L A} \\ \textcircled{O} \textcircled{O} \textcircled{O} \swarrow \end{array}$





# Villa Caesar, AOC Côtes du Rhône Villages Laudun, Red, 2021

AOC Côtes du Rhône Villages Laudun, Vallée du Rhône, France

After a dry winter, with the soil mineralising under the best possible conditions, the early spring was marked by frosts which had a severe impact on the Côtes du Rhône vineyards. Despite this, the terroirs of Maison Sinnae were relatively spared, which enabled the vegetative cycle to get underway with average earliness. The rather rainy spring gave rise to abundant flowering. This produced fresh, taut rosés, powerful, tannic reds and an exceptional white vintage.

## PRESENTATION

Villa Caesar is inspired by the passionate love Caesar had for his very first wife, Cornelia Sinnae, symbolised by this mosaic found on the Gallo-Roman Oppidum overlooking the villages of Laudun and Chusclan.

It is this same passion that has animated us in the creation of this cuvée, fashioned for the pleasure of the most demanding palates.

#### TERROIR

The vines are planted on stony or gravelly slopes with poor soils with high drainage capacity. The climate is Mediterranean, under the influence of the Mistral wind. This terroir gives the wines signed Maison Sinnae a beautiful aromatic richness and an astonishing freshness.

### WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.

### AGEING

Long maceration. Maturing in 500 litre barrels for 18 months.

# VARIETALS

Grenache noir, Syrah

14.5 % % 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 3 to 5 years

VISUAL APPEARANCE Deep and dense garnet with bluish tints.

# AT NOSE

Refined, straightforward and rich with burlat cherry aromas combined with notes of graphite, liquorice wood and peony.

#### ON THE PALATE

Fresh, structured and harmonious on the palate with revealing notes of fig, kirsch, violet and vanilla.





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#### CLASSIC FOOD AND WINE PAIRINGS Aperitif, Cheese, Game, French cuisine

| Type of bottle<br>Domaine |                   |                     |                      |                     |                    |                     | Volume (ml)           | item               | code                 | Bottle barcode                | Case barcode                    |
|---------------------------|-------------------|---------------------|----------------------|---------------------|--------------------|---------------------|-----------------------|--------------------|----------------------|-------------------------------|---------------------------------|
|                           |                   |                     |                      |                     |                    |                     | 750                   |                    |                      |                               |                                 |
| Palette<br>universelle    | Units per<br>case | Units per<br>pallet | Layers<br>per pallet | Cases per<br>layers | Btl weight<br>(kg) | Case<br>weight (kg) | Pallet<br>weight (kg) | Btl height<br>(cm) | Btl diameter<br>(cm) | Case dimensions<br>(H*L*P cm) | Pallet dimensions<br>(H*L*P cm) |
| VMF                       | 12                | 840                 | 5                    | 14                  | 1,4003             | 16,8040             | 1176,2797             | 29,6               | 8,24                 | 30,7*25,1*33,3                | 166*100*120                     |
|                           |                   |                     |                      |                     |                    |                     |                       |                    |                      |                               |                                 |



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