



Les Petites Parcelles, Les Petites Parcelles de Taman, AOC Laudun, Rouge, 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

This Petites Parcelles cuvée honours its terroir. Les Petites Parcelles de Taman, is made from the parcels that make up the Clos de Taman, which is located at the foot of Caesar's Camp, recalling the rich history of the region, linked to that of Maison Sinnae. This cuvée is the fruit of the work of several winegrowers who collectively cultivate a group of plots, with the aim of sublimating the singularity of this wine, illustrating as well as possible the typicity of the Côte du Rhône village Laudun appellation.

LOCATION

Located on Laudun terroir, Clos de Taman is situated at an altitude of 200m at the foot of the Camp de César limestone plateau.

TERROIR

The soil is shallow and poor composed primarily of more or less stony sandstone and limestone.

WINEMAKING

Vinification and maturing without added sulphites. 100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification. Long maceration.

VARIETALS

Grenache noir, Syrah

14 % 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

The cuvée from the Clos de Taman vines is characterized by a dark and mauve colour.

AT NOSE

Its nose, rich in aromas, blends delicious red fruit flavours such as strawberry, blackcurrant and cherry with subtle notes of mocha and liquorice.

ON THE PALATE

The pleasure lingers on the palate, where we find this aromatic bouquet and the intensity of powerful, but already rounded tannins.





Exemplaire >

AFNOR CERTIFICATION

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Red meat

Type of bottle								item	code	Bottle barcode	Case barcode
Domaine							750			3 365 385 004 683	3365388004444
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 diamet (cm)	ter Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D 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

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