

SIGNATURES



Les Dolia, AOC Laudun, Rouge, 2024

AOC Laudun, Vallée du Rhône, France

PRESENTATION

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 red berries, spices and liquorice. In the past, the Romans stored their wine in large amphoras called Dolia. This cuvée pays tribute to this ancestral know-how.

THE VINTAGE

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

TERROIR

This cuvée is made from a selection of the oldest and best parcels of Syrah and Grenache grown on the slopes of Camp de César. The soils are poor, predominately clay limestone and sandstone. The yields are naturally limited with berries rich in colour, aromas and tannins.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification. Long period cold maceration for one month with punch-down of the cap followed by traditional vinification. A careful selection enhances the quality and potential of this cuvée.

VARIETALS

Grenache noir, Syrah

15 % 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

This wine seduces from the moment you look at it by its intense ruby colour

AT NOSE

A subtle aromatic bouquet is revealed on the nose, combining notes of red fruit with spices and liquorice.

ON THE PALATE





The intensity remains on the palate, where we find these pleasant aromas and feel all the sweetness and fatness that accompanies to delight the delicate tannins of this fine and powerful wine.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Red meat



Signatures


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



Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Domaine							750			3 365 385 002 313	3365388002044
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,3995	8,3971	881,6906	29,6	8,24	30,7*16,8*25,3	160*80*120

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