





Domaine du Grès, AOC Côtes du Rhône Villages Laudun, Rouge, 2023

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

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.

PRESENTATION

Three generations of a family story perpetuated by two brothers who strive to respect what their family and nature has left them. The brothers know how to listen to their land and to nature and have chosen the path of reasoned agriculture.

The cuvée comes from a mixed terroir of rolled pebbles ("galets roulés"), sand and red sandstone-the origin of the name of this Domain). These soils are common for the region.

WINEMAKING

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

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

2 to 3 years

VISUAL APPEARANCE

This wine has a beautiful intense colour with garnet reflections.

AT NOSE

On the nose, red fruit and spice aromas mingle.

ON THE PALATE

The palate is just as seductive with fat and fruity notes that harmonises with round tannins.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, White meat, Red meat

REVIEWS AND AWARDS



Concours des Grands Vins de France à Macon Bronze, 00/00/2023



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Type of bottle							Volume (ml)	item o	code	Bottle barcode	Case barcode
Domaine							750			3 365 385 000 616	3760012979042
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	1,3817	8,2900	870,4535	29,6	8,24	30,7*16,8*25,3	160*80*120