



## Oppidum Cuvée Excellence, AOC Côtes du Rhône, Red, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

### PRESENTATION

This cuvée takes its name from the Gallo-Roman oppidum overlooking the village of Laudun, on which an ancient village with a forum and a basilica have been discovered. By naming this cuvée in this way, Maison Sinnae wants to pay tribute to the Roman activity that energised this right bank of the Rhone valley and that brought the culture of wine. 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

Our vineyard is located on the right bank of the Rhône in southeastern France.

### TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

### WINEMAKING

60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C.  
40% vinification in thermo flash release.

### VARIETALS

Syrah 60%, Grenache noir 35%, Marselan 5%

### 13 % 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

Enjoy all year long

### VISUAL APPEARANCE

Beautiful ruby colour.

### AT NOSE

The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices.

### ON THE PALATE

On the palate, a significantly concentrated roundness and finesse can be found.

### CLASSIC FOOD AND WINE PAIRINGS

International cuisine, French cuisine, White meat, Poultry

### REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris 2026 Argent

