



European Specific Range, Domaines et Parcelles, Domaine Combe Ferréol, 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

The distinctiveness of limestone hillsides enhanced with a hint of garrigue.

Philippe Pellaton adores heritage and old buildings, not only for the beauty of these sites but above all for the stories that they have to tell. For the past 20 years, he has been working his terroir with the desire to pass on this heritage and share a certain Rhône Valley way of life with future generations...

TERROIR

This cuvée is made from a blend of old vine Grenache (over 40 years old) and Syrah (over 20 years old). The Grenache is grown in soils on short valley on a hillside on limestone rock dominated by sand and stones. The Syrah comes from warm soils covered by pebbles on the Laudun plain.

In summary:

Minerality of the hillsides.
Result of the rolled pebbles.
Estate.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.
Grape-crushing, pumping over.
Long maceration.

VARIETALS

Grenache noir 65%, Syrah 30%, Carignan 5%

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

Enjoy all year long, 2 to 3 years, 3 to 5 years

TASTING

Persistent length.
Sweet richness.
Gentle spices.
Black fruits.



European Specific Range
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



VISUAL APPEARANCE

This wine, with its intense ruby colour and purple reflections. Brilliant garnet-colored.

AT NOSE

This wine seduces the nose with its red fruit aromas.

ON THE PALATE





But also, by its powerful and round mouth with melted tannins.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, White meat, Red meat

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Domaine					750				3 365 385 001 873		3365388001672
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



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