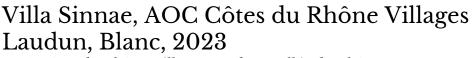
$\begin{array}{c} C O L L E C T I O N \\ \underline{V I L L A} \\ \textcircled{O} \textcircled{O} \textcircled{O} \swarrow \end{array}$



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

Villa Sinnae is inspired by the passionate love that Caesar had for his very first wife, Cornelia Sinnae, symbolised by this mosaic found on the Gallo-Roman Oppidum overlooking the villages of Laudun and Chusclan.

A cuvée in honour of this passionate love which still resonates today on the lands of the right bank of the Rhône. A bold, sensual cuvée in homage to the men and women who shape this cuvée vintage after vintage.

TERROIR

The vines are planted on stony and gravelly slopes with high drainage, poor soils in a Mediterranean climate under the influence of the Mistral wind. This terroir gives the Maison Sinnae wines a beautiful aromatic richness and astonishing freshness.

WINEMAKING

Crushed and destemmed harvest. Direct pressing. Settling of the must and vinification at low temperature (16°C).

AGEING

Maturation on lees for 1 month. Maturation for 12 months in new barrels with weekly stirring of the lees.

VARIETALS

Clairette, Grenache blanc, Roussanne, Viognier

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

UNITE EXPLOITANO

LAUDUN

CÔTES DU RHÔNE VILLAGES



SERVING Serving temperature 10-12°C.

AGEING POTENTIAL

3 to 5 years

VISUAL APPEARANCE Bright pale gold with green, crystalline reflections.

AT NOSE

Expressive, rich and elegant with mirabelle plum aromas combined with praline, acacia flower and brioche notes.

ON THE PALATE

Ample, generous and suave, this wine gives off notes of mimosa, vanilla, toast and lemon.



1/2

LET12E

CLASSIC FOOD AND WINE PAIRINGS Aperitif, Cheese, Sea food, Shellfish, White meat

Type of bottle								item	item code		ottle barcode	Case barcode
Domaine									3 365 385 004 072			
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 diamei (cm)	ter	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	300	5	10	1,6188	9,7123	485,6160	29,6	8,24		18,2*27,3*33	106*80*120
	-					-	-					



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