



NUME EXPLOYING



Eléments Luna, AOC Laudun, White, 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 Mistral's blow engraved in the soil.

With respect for nature, and in harmony with the elements. Here we cultivate and interpret, year after year, the diversity of our terroirs. Discover these subtle and daring wines which reveal, each in their own way, the soul of the land and our winegrowers.

LUNA : The coolness of a summer night, finesse and elegance... Evidently, the protectivesatellite that is the moon signs this range and reinforces its links with nature and the terroir.

LOCATION

This cuvée comes from a vineyard stretching around the village of Laudun on the right bank of the Rhône in southeatern France.

TERROIR

Selection is carried out on vines grown on a rolled pebble («galets roulés») terroir down hillsides near Camp de César, a 200m limestone plateau behind the village of Laudun.

Poor clay and limestone soil. Limestone colluvium. Loess of the piedmont zones. Mistral.

WINEMAKING

Slow and progressive direct pressing. Fermentation in temperature controlled vats. Stainless steel tanks.

VARIETALS

Grenache blanc 50%, Roussanne 20%, Viognier 20%, Clairette 10%

14 % VOL.

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

SERVING

Serving temperature 10-12°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Full-bodied texture. Long finish, smooth length. Complexity. Balance of flavors. Exotic.

Dried products, honey.



Main Range 201 route d'Orsan, 30200 Chusclan Tel. 04 66 90 53 44 - anett.naumann@sinnae.fr sinnae.fr/

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VISUAL APPEARANCE

A beautiful wine with a bright pale yellow colour and green reflections.

AT NOSE

The nose seduces with notes of citrus fruits (lemon, grapefruit), acacia flowers.

ON THE PALATE

On the palate, it has a delicate finesse and a beautiful length. It combines freshness with almond, hazelnut and pear-type white fruit notes.

CLASSIC FOOD AND WINE PAIRINGS Aperitif, Sea food, Shellfish, Fish

REVIEWS AND AWARDS



Gold Japan Women's Wine Awards Gold

Type of bottle							Volume (ml)	item o	code	Bottle barcode	Case barcode
Evolution							750			189113000968	
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	12	840	5	14	1,1996	14,3958	1007,7043	29,6	8,03	30,7*25,1*33,3	13,1*100*120



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