



Clos de Taman, AOC Côtes du Rhône Villages Laudun, Red, 2022

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

The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.

PRESENTATION

Situated on the terroir of Laudun, the Clos de Taman is established at altitude at the foot of the chalky plateau of Caesar's Camp, recalling the rich history of the region, linked to that of Maison Sinnae. This cuvée is the result of cooperation between several winegrowers, who cultivate a number of parcels. A charming Côtes du Rhône Villages Laudun, both delicate and powerful, with lovely fresh and fruity notes and great length in the mouth.

LOCATION

Located on Laudun terroir, Clos de Taman is situated at an altitude of 200m at the foot of the Camp de César limestone plateau.

TERROIR

This cuvée is the fruit of the collective work of several winegrowers who cultivate a set of parcels. The soil is shallow and poor composed primarily of more or less stony sandstone and limestone.

WINEMAKING

Vinification and maturing without added sulphites. 100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification. Long maceration.

VARIETALS

Grenache noir, Syrah

14,5 % VOL.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serving temperature 15-17°C.

AGEING POTENTIAL

3 to 5 years

VISUAL APPEARANCE

The cuvée from the Clos de Taman vines is characterized by a dark and mauve colour.

AT NOSE





Its nose, rich in aromas, blends delicious red fruit flavours such as strawberry, blackcurrant and cherry with subtle notes of mocha and liquorice.

ON THE PALATE

The pleasure lingers on the palate, where we find this aromatic bouquet and the intensity of powerful, but already rounded tannins.



European Specific Range

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 53 44 - celine.belin@sinnae.fr
sinnae.fr/    

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







CLASSIC FOOD AND WINE PAIRINGS

Cheese, Red meat

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Domaine					750		3 365 385 002 306	3365388002037			
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,3995	8,3971	881,6906	29,6	8,24	30,7*16,8*25,3	160*80*120

2/2

**European Specific Range**

201 route d'Orsan, 30200 Chusclan
 Tel. 04 66 90 53 44 - celine.belin@sinnae.fr
 sinnae.fr/    

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



R2G91E