

# ESPRIT du RHÔNE

CÔTES DU RHÔNE

## Sélène Esprit du Rhône, AOC Laudun, Blanc, 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

This "Esprit du Rhône" wine carries the heavy burden of representing the wines of the Côtes du Rhône appellation. This appellation represents singular products due to the typicality of the soil bordering this river, but also strong of its so particular wind "the Mistral". This cuvée will highlight the typicality of the terroir of the Côtes du Rhône Village Laudun appellation. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this appellation, and to sublimate the typicality of the terroir which makes the wines of our House so unique.

### LOCATION

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

### WINEMAKING

Slow and progressive direct pressing. Fermentation in temperature controlled vats.

### VARIETALS

Grenache blanc, Roussanne, Viognier, Clairette

### 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

### 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



Bronze  
Concours des vins d'Orange Bronze

Type of bottle							Volume (ml)	Item code		Bottle barcode	Case barcode
Evolution							750			3365385003457	3 365 388 003 362
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	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120

