



## Clos de Taman, AOC Laudun, Rouge, 2024

AOC 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

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 Sinnæ. 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

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

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.





### 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

**Domaines et Parcelles**

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

