



Sélection Parcellaire



Clos de Taman, AOC Laudun, Rouge, 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

A small limestone plot commanding position on the village.

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.

High Environmental Value.
Minerality of the hillsides.
Altitude.

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. Grape-crushing, pumping over.
Long maceration.

VARIETALS

Grenache noir 50%, Syrah 50%

14 % VOL.

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



Maison Sinnae

201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 11 03 - contact@sinnae.fr
sinnae.fr/    

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



TASTING

Fine elegance.
Saline length.
Richness.
Clear garnet.
Spices.
Licorice.
Morello cherry.

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

REVIEWS AND AWARDS



Argent
Concours des vins d'Orange Argent

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*W*D cm)		Pallet dimensions (H*W*D 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	



Maison Sinnæ
201 route d'Orsan, 30200 Chusclan
Tel. 04 66 90 11 03 - contact@sinnæ.fr
sinnæ.fr/    

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

