



## Les Petites Parcelles de Dolia, 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

This cuvée of "Les Petites Parcelles" honours its terroir. But by its name "Dolia" also honours the heritage surrounding the village of Laudun, overhung by Caesar's camp and ancient archaeological sites. By bearing this name, this cuvée underlines that this particular terroir had already been spotted by the Romans, who made their best wines from these same plots, which they kept in Dolia (large amphorae) uncovered during archaeological digs carried out on these lands.

### TERROIR

This cuvée is made from a selection of the oldest and best parcels of Syrah and Grenache grown on the slopes of Camp de César, a limestone plateau at an altitude of 200m behind the village of Laudun. The soils are poor, predominately clay limestone and sandstone. The yields are naturally limited with berries rich in colour, aromas and tannins.

### WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification. Long period cold maceration for one month with punch-down of the cap followed by traditional vinification. A careful selection enhances the quality and potential of this cuvée.

### 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

This wine seduces from the moment you look at it by its intense ruby colour.

### AT NOSE

The subtle aromatic bouquet on the nose which mixes notes of red fruits and perfumes of spices and liquorice.

### ON THE PALATE

The intensity remains on the palate, where we find these pleasant aromas and feel all the sweetness and fatness that accompanies to delight the delicate tannins of this fine and powerful wine.



CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Red meat

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Domaine					750				3 365 385 004 188		3365388004017
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	1,3827	8,2960	871,0835	29,6	8,24	30,7*16,8*25,3	160*80*120

