

ESPRIT du RHÔNE

CÔTES DU RHÔNE



Esprit du Rhône, AOC Côtes du Rhône Villages Laudun, Red, 2021

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

After a dry winter, with the soil mineralising under the best possible conditions, the early spring was marked by frosts which had a severe impact on the Côtes du Rhône vineyards. Despite this, the terroirs of Maison Sinnae were relatively spared, which enabled the vegetative cycle to get underway with average earliness. The rather rainy spring gave rise to abundant flowering. This produced fresh, taut rosés, powerful, tannic reds and an exceptional white vintage.

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

100% classic vinification (destemmed and crushed grapes) fermentation at 25°C and regular supply of oxygen during vinification.

VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

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

2 to 3 years

VISUAL APPEARANCE



A beautiful cuvée with a dark ruby colour.

AT NOSE

The nose is flattering with a bouquet of fruity and fresh aromas.



Supplementary range

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

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



ON THE PALATE

On the palate, we discover the fruitiness of the cuvée. The tannins are round and leave an impression of a well-balanced, supple and round wine.

CLASSIC FOOD AND WINE PAIRINGS

French cuisine

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Evolution					750				3 365 385 003 396		3365388003263	
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	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120	

2/2

**Supplementary range**

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

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



WINCFE