

CAMP ROMAIN



CÔTES DU RHÔNE VILLAGES
LAUDUN

Camp Romain, Camp Romain, AOC Laudun, White, 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

The stunning duel of limestone hillsides.

This cuvée, Camp Romain, pays tribute to the Camp de César overlooking the villages of Laudun and Chusclan. It was the painter Albert André, a post-impressionist, whose attachment to Laudun and its wines led him to design the very first label for this cuvée in 1951. Since then, vintage after vintage, Maison Sinnæ has paid tribute to the great painter he was. This cuvée is part of Maison Sinnæ's desire and commitment to pass on to future generations the heritage and terroir of the Rhône.

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 soils, overturned limestone hillsides.

Facing Saint Victor & Laudun.

WINEMAKING

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

AGEING

Maturation on lees.

VARIETALS

Clairette 40%, Grenache blanc 35%,
Bourboulenc 10%, Viognier 7,50%, Roussanne
7,50%

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, 2 to 3 years, 3 to 5 years

TASTING

Mineral tension

Salinity & subtlety

Anise-flavored garrigue



Camp Romain

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



VISUAL APPEARANCE

A beautiful wine with a bright pale yellow colour and green reflections.

AT NOSE

The nose seduces with notes of white, 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. The wine seduces with its finesse, minerality and freshness.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Shellfish, Fish

REVIEWS AND AWARDS



Argent
"Médaille d'Argent 2025"
Concours Terre de Vins Argent



Argent
Concours des vins d'Orange Argent

Type of bottle						Volume (ml)		item code		Bottle barcode		Case barcode	
Evolution						750				3 760 012 974 214		3365385700059	
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	

