

# CAMP ROMAIN



LAUDUN  
CRU DES CÔTES DU RHÔNE



## Camp Romain, Camp Romain, AOC Laudun, White, 2024

AOC Laudun, Vallée du Rhône, France

### 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 Sinnae has paid tribute to the great painter he was. This cuvée is part of Maison Sinnae'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

### 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.



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



## 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  
2025, Concours Terre de Vins Argent



Argent  
2025, Concours des vins d'Orange Argent

JAMES SUCKLING.COM

90/100

"Sliced apples, pears, grapefruit and crushed stones on the nose of this minerally white. It's medium- to full-bodied and fresh, with a stony finish. Drink now."

Claire Nesbitt, James Suckling

