



DESCRIPTION

AOP Laudun appellation : The age of the Laudun site is attested by the Camp de César, a vast fortified plateau which is the subject of important archaeological excavations. According to historians, it was at this time that the vineyards were established on the slopes of Laudun. Then, the vineyard enjoyed a strong reputation in the 17th century. The wines of Laudun obtained their classification among the Côtes du Rhône Villages with communal denomination in 1967.

Climate : Mediterranean, rocked by the mistral which cleanses it. Summers are hot and dry, interspersed with stormy episodes that are sometimes violent. Winters are mild. Precipitation is infrequent and snow scarce.

Grape varieties : Grenache, Syrah.

Alcohol degree : 14.5% vol

Terroir : The vines are planted on light sandy soils of limestone scree, having proven their ability to produce high quality red wines.

Harvests : The harvest is done 100% manually on a specific date which guarantees phenolic maturity. Sorting of the harvest, collection at the cash desk.

Vinification : Each plot is vinified separately in order to guarantee maximum precision during assembly. The grapes are destemmed and vinified in stainless steel vats. From 3 to 5 weeks of maceration with temperature control. Gentle pumping over is carried out as well as manual or foot punching down to delicately extract the aromatic substances, coloring matters as well as tannins.

E lifting : Breeding primarily tanks, oak barrels for 12 to 18 months.

TASTING NOTES

Color : Intense purple.

Nose : Very floral (violet), intense red fruits, it evolves towards liquorice and spices of cinnamon and patchouli.

Palate : Supple attack, with an explosion of red fruits and hints of vanilla. The finish is long, marked by nutmeg and cinnamon spices.

Pairings : Lamb chops and sautéed lamb Roman style. Chocolate fondant.

Musical accord : Opera by Mme Butterfly (Giacomo Puccini)

Tasting temperature : 16-18 ° C.

Keeping : 5-7 years.