



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 : Clairette, Grenache Blanc, Roussanne and Bourboulenc

Alcohol degree : 14% vol

Terroir : The terroir of Laudun, clayey-sandy with a strong draining power, gives the wine freshness and acidity, two essential elements.

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 : Destemming, gentle pneumatic pressing and temperature control

Aging : Acacia and French oak barrels

TASTION NOTES

Color : Straw yellow with green reflections

Nose : Both elegant and complex. Dried apricot, mango and hints of white flower

Palate : Silky and complex. Aroma of exotic fruits such as mango. Secondary aromas of gingerbread with a hint of hazelnut on the finish.

Pairings : Shellfish and crustaceans, soft cheese or simply as an aperitif.

Musical accord : Opera de Thaïs (Jules Massenet)

Tasting temperature : 10-12 ° C.

Keeping : 3-4 years.