



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. They expect very soon the appellation Cru.

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 : Syrah, Grenache

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.

Aging : 12 months in French and American oak barrels.

TASTING NOTES

Color : Very intense black with brilliant purple reflections.

Nose : Very nice body and great complexity with notes of red fruits (blackcurrant) and subtle notes of thyme and liquorice.

Palate : The attack is very finesse on red fruits opening on notes of spices (thyme, black pepper) accompanied by fine tannins with a long and fresh finish on the palate.

Pairing : Grilled red meats, stews or poultry. Italian specialties like lasagna.

Musical accord : Opera La Tosca (Giacomo Puccini)

Tasting temperature : 16-18 ° C.

Keeping : 5 years.