



CLOS DE TAMAN

AOC LAUDUN CÔTES DU RHÔNE VILLAGES



Grenache Noir,
 Syrah



Located on Laudun terroir, Clos de Taman is situated at an altitude of 200m at the foot of the Camp de César limestone plateau. This cuvée is the fruit of the collective work of several winegrowers who cultivate a set of parcels. The soil is shallow and poor composed primarily of more or less stony sandstone and limestone.



Vinification and maturing without added sulphites. 100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification. Long maceration.



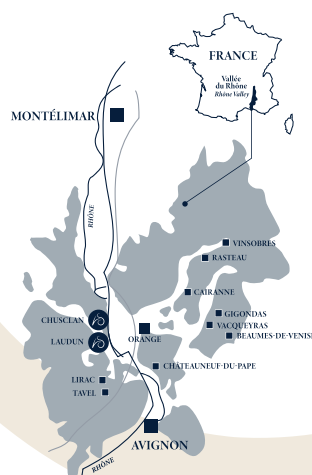
The cuvée from the Clos de Taman vines is characterized by a dark and mauve colour. Its nose, rich in aromas, blends delicious red fruit flavours such as strawberry, blackcurrant and cherry with subtle notes of mocha and liquorice. The pleasure lingers on the palate, where we find this aromatic bouquet and the intensity of powerful, but already rounded tannins.



This wine is ideally paired with red meats, gravy dishes and cheese. Serving temperature 15-17°C.



Gold Medal Bruxelles Wine Competition 2019 (vintage 2017)
 Silver Medal Avignon 2017 (vintage 2016)
 90 points Wine Enthusiast 2019 (vintage 2016).



(*) The grape varieties may vary depending on the vintage.
 Also available in the following formats: 150cl and 300cl.