

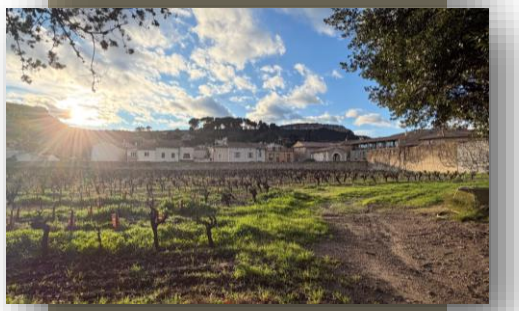





Château D'Orsan

AOP Côtes du Rhône Villages
RHÔNE VALLEY

DOMAINES & CHÂTEAUX

VITICULTEURS TERRA VITIS RESPONSABLES

HAUTE VALEUR ENVIRONNEMENTALE

The Estate

Located in the heart of the village of Orsan within the commune of Laudun* is a 13th century castle where Céline Verdier Rieu carries on her family's winemaking tradition. The wines are aged in the castle's historic underground cellar, which has been preserved for centuries.

Céline and her husband, Nicolas, farm 90 hectares of hillside vineyards planted to stony, clay-limestone soils – marked by sunny terraces influenced by a Mediterranean climate and Mistral wind, offering natural protection for the vines.

The Wine

The grapes are hand-harvested and rigorously sorted for optimal quality, then whole cluster fermentation takes place in tanks in the underground cellar. Maceration lasts 10 to 15 days, under precise temperature control, and fermentation occurs naturally from indigenous yeasts present in the cellar, then 50% of the blend undergoes barrel aging.

A powerful and elegant terroir wine – with notes of black fruit (blackberry, blackcurrant) and spices on a background of licorice, with a subtle perfume of garrigue and black olive and a touch of minerality.



Key Details

Producer : Chateau D'Orsan
Varieties : 40% Syrah, 40% Grenache, 20% Carignan
Vintage : 2022
Winemaker : Nicolas Rieu
2022 U.S. Allocation : 2,000 cases x 6
2022 Total Production : 24,000 bottles

Technical Data

Alcohol : 14.0%
Acidity : 3.13 g/L
Residual Sugar : <1 g/L
Aging : 50% aged in barrel
Fermentation : whole cluster fermentation for 10-15 days, spontaneous from indigenous yeasts
Viticultural Practices : certified sustainable (Terra Vitis, HVE)
Pairing Suggestions : lamb shoulder with thyme

**Laudun was promoted to Cru status in September 2024*

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