

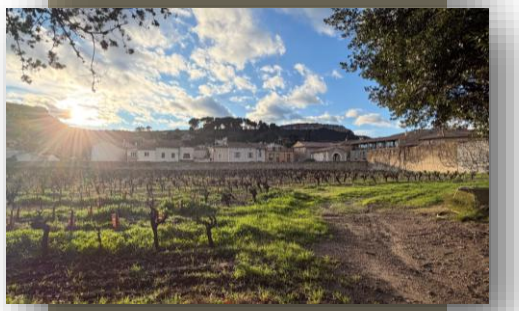





Château D'Orsan

AOP Côtes du Rhône Villages
RHÔNE VALLEY

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.

VINIFICATION

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.

TASTING NOTES

Aromas: garrigue, black olive
Flavors: blackberry, blackcurrant, spices, licorice, minerality
Pairing Suggestions: lamb shoulder with thyme, roast pork tenderloin with prunes, grilled sausage, ratatouille, wood-fired pepperoni pizza

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



DOMAINES & CHÂTEAUX

VITICULTEURS TERRA VITIS RESPONSABLES

HAUTE VALEUR ENVIRONNEMENTALE

KEY DETAILS

Varieties: 40% Grenache, 40% Syrah, 20% Carignan
Vintage: 2023
Winemaker Nicolas Rieu
2023 U.S. Allocation: 1,000 cases x 6
2023 Total Production: 28,000 bottles

TECHNICAL DATA

Alcohol: 14.0%
Acidity: 3.15 g/L
pH: 3.65
Residual Sugar: <1 g/L
Aging : 50% aged in barrel
Fermentation: indigenous yeasts, whole cluster fermentation for 10-15 days in stainless steel tanks
Farming Practices: certified sustainable

IN PRINT

Château D'Orsan, Côtes du Rhône Villages AOP, Rhône Valley, France

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