



Terroir

- **Vineyards:** they straddle 3 communes: Laudun, Saint-Victor-la-Coste and Tresques in the French Department of the Gard.
- **Soil types:** stony or gravelly slopes, arid skeletal soils.
- **Climate:** typical Mediterranean affected by the Mistral.
- **Background:** Although these vineyards have been in existence since Roman times it was not until the 17th Century that they became well-known. Laudun was one of the famous and traditional "Côte du Rhône Gardoise" wines. A report made by a panel of experts on the Laudun Appellation's terrain and wines enabled the Tribunal d'Uzès to define, from 1947 onwards, both the area and production conditions relating to this wine, and was, in 1967, consecrated Côtes du Rhône Villages Laudun.

Production

- **Area under cultivation*:** 361 hectares, annual production: 14273 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties of the Appellation tolerated 20% maximum. For the **rosé wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum, white grape varieties 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the **white wines**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** red wines are a deep red. The rosé has a lively colour and the white has a slightly golden hue.
- **Nose:** reds have a plummy nose with spicy overtones. The rosé has a light flowery bouquet whilst the white has the fragrance of moorland herbs.
- **Palate:** reds have silky tannins. The rosé is supple. Whites are full-bodied and fruity.
- **At the table:** reds go very well with meat, fowl and cheeses. The rose is perfect with delicatessen and grilled meats. The white can be drunk as an aperitif wine, with shell or grilled fish and poultry.
- **Laying down:** reds can be drunk young although they can be kept for 3 to 4 years. Rosé and white should be drunk early.
- **Famous patron:** Olivier de Serres.



The words to express it

The Celtic etymology of the name Laudun is now widely accepted. The suffix "dunos" suggests a prominent landmark, a mountain.

* Source: harvest statement 2006

