

# LAURUS

## Sélections Parcelles

Laurus means 'Laurel' in Latin, a Roman symbol of excellence. Here excellence is all about "terroir": the grapes are grown on plots we select for their ability to express the very best of each Appellation. The term "terroir" encompasses a soil, a climate and people. Here it is expressed through sustainable partnerships with wine-growers who share our vision. The maturing process in 275-litre Laurus barrels refines the structure, producing complex wines with plenty of character and good cellaring potential.



INDICATION GÉOGRAPHIQUE PROTÉGÉE



## Syrah - Pays d Oc vintage 2014

The Languedoc region suffered from quite harsh weather conditions with a particularly dry Winter and Spring followed by alternating periods of sunshine, rain and hail. The yields for all grape varieties were especially low. However, our partners were able to harvest prior to the intense rainfall of mid-September and quality is up to par. Very aromatic aromas with good sugar/acid balances. Harvest began around the 10<sup>th</sup> Sept. 2014.



### TERROIR

The grapes for this cuvee come from the Hérault department, around the village of Pézenas. The smooth fruit-driven element comes from the gravely-clay soils dating from the Pliocene period. This is balanced by a lively acidity provided by the clay-alluvium soils of the plains near the Thau basin and the Hérault river, as well as the limestone scree on the hillsides around Florensac.

### WINEMAKING

Pouzolles origin: traditional fermentation in cement tanks with pumping-over and rack-and-return. 30 days maceration period.

Florensac origin: traditional fermentation in cement tanks with a daily semi rack-and-return. 25 days maceration period.

45% of the cuvée spends 6 months in 275lt one and two year oak Laurus barrels.

Production: 10 400 bottles - Bottling date: 12 July 2016

### TASTING NOTES

A particularly enticing nose with hints of smoke and menthol along with black olive and kirsch. Very pure flavours on the palate with notes of violets and plum. Fresh, lively finish. (Tasted August 2016)

### GRAPE VARIETIES

100% Syrah

### AGE OF VINES AND YIELD

Around 20 years of age - 35hl/ha

### SERVICE & FOOD PAIRING SUGGESTIONS

Serving temperature: 14° to 16°C

Aging Potential: 3 to 6 years

Alc. By vol.: 13%

Cold cuts and Corsican cheese

Bull Gardianne (stew)

