

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.



Côte Rôtie

APPELLATION D'ORIGINE PROTÉGÉE



Côte Rôtie vintage 2013

After a very cold winter and late spring, the flowering process ended in mid-June. Summer weather conditions were stable with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions. Harvest began the 14th of September.



TERROIR

The selected plots come from the two sectors of the AOC :

- Côte Brune: at 180 m of altitude, terraces of ferrous mica schist producing textured wines, with good ageing potential. South/South-eastern exposure.
- Côte Blonde: soils made up of leuco gneiss and loess, conferring elegance and finesse.

WINEMAKING

Grapes were hand-picked and placed in vats. Fermentation and maceration lasted 20 days. Malolactic fermentation in 275-litre oak Laurus barrels (new) followed by 15-months of élevage.

Production: 3,150 bottles

Bottled on: 3rd June 2015

TASTING NOTES

Deep red colour. On the nose, sandalwood and graphite aromas dominate. The palate is full and elegant with a generous structure and elegant tannins. On the finish, Espelette pepper notes contribute freshness and spiciness to the wine. (Oct. 2015)

GRAPE VARIETIES

100% Syrah

AGE OF VINES AND YIELD

25 years on average - 32 hl/ha

SERVICE & FOOD PAIRING SUGGESTIONS

16-18 °C - Ideal when opened 3 hours prior to serving

Venison stew

Pigeon with Chanterelle mushrooms

Optimum maturity: 2017 - 2025

ABV: 13%

