

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.



Condrieu

APPELLATION D'ORIGINE PROTÉGÉE



Condrieu vintage 2014

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Then a very sunny and windy month of August accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity. A great vintage, especially for whites that offered excellent yields, beautiful aromatic balance and minerality for a very elegant set. Harvest began on 20th september 2014.

Awards

92/100 Wine Advocate - Robert Parker
92/100 Wine Spectator

TERROIR

Plots located in the commune of Malleval (in the Loire), at more than 300 m of altitude, with a south/south-eastern aspect. Soils are a combination of migmatite, granite and gneiss conferring fruity aromas and strong mineral qualities to these Viognier grapes.

WINEMAKING

Manual harvest. After cold fermentation process, alcoholic fermentation in vats followed by malolactic fermentation in 275-litre oak Laurus barrels. 14 months elevation on fine lees, with stirring of lees during the first 6 weeks.
Production: 2,954 bottles
Bottled on: 26th May 2016

TASTING NOTES

"Fun and flattering, with plantain, mango, papaya and green fig notes all layered seamlessly, backed by light fennel and verbena threads on the creamy finish. Exotically delicious." *Wine Spectator. Issue: May 31, 2017.*

GRAPE VARIETIES

100% Viognier

AGE OF VINES AND YIELD

25 to 30 years on average - 29 hl/ha

SERVICE & FOOD PAIRING SUGGESTIONS

Serve at 12-14°C

Scallops with mandarin cream
Crayfish risotto and parmesan

Optimum maturity: 2016 - 2022
ABV: 13,5%

