

# 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.



Hermitage

APPELLATION D'ORIGINE PROTÉGÉE



## Hermitage vintage 2014

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Followed a very sunny and windy month of August which accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity. Harvest began on September 10th, 2014.

### Awards

**91/100** Wine Spectator  
**15,5/20** Bettane & Desseauve 2017  
guide



### TERROIR

Plots are selected on the Eastern sector of the Hermitage hills, on alluvial terraces of the Rhone river - 200m high.

### WINEMAKING

The grapes are harvested manually. After alcoholic fermentation in a vat, the wines underwent malolactic fermentation in 275-litre oak Laurus barrels (new barrels and once used barrels). Elevage on fine lees over a period of 14 months.  
Production: 1,635 bottles, 234 magnums, 18 jéroboams and 2 mathuselems  
Bottled on 19th May 2016

### TASTING NOTES

"Medium-bodied, charming, nicely fruited effort that offers classic notes of cassis, black currants, peppery spice and dried herbs. It's already approachable and ready to go".  
*Jeb Dunnuck for Robert Parker, Wine Advocate - 30th Dec 2016*

### GRAPE VARIETIES

100% Syrah

### AGE OF VINES AND YIELD

32 years on average

### SERVICE & FOOD PAIRING SUGGESTIONS

Serve at 16-18 °C - Ideal when opened 2 hours prior to serving  
Optimum maturity: 2016-2024

Chevreuril grand veneur

Biche sautée with pepper and celery puree

ABV : 13%

