

# 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.



Côtes du Rhône Villages

APPELLATION D'ORIGINE PROTÉGÉE

CÔTES DU RHÔNE / CÔTES DU RHÔNE VILLAGES



## Côtes du Rhône Villages vintage 2014

After a somewhat damp and wet winter, Spring was particularly dry and warm. The vegetative cycle took a leap forward, hinting at a potentially early harvest.

Then Summer arrived with quite a lot of rain and cool temperatures, slowing down the ripening process. Finally, an Indian Summer set in around the end of August/beginning of September, allowing the maturities to progress while maintaining very good acidity.

Harvest took place between the 12<sup>th</sup> September and 5<sup>th</sup> October.

### Awards

**88/100** Robert Parker - Wine Advocate

**15/20** Jancis Robinson

### TERROIR

A selection of terroirs from the Gard and the Vaucluse:

Gard - rolled stones and clay sub-soil for the Grenaches with no water stress

Vaucluse - limestone and sandstone provide a fresh spiciness to the Syrah and exposed clay soils for the Mourvèdre

### WINEMAKING

Partial destemming and crushing upon arrival at the winery. 3-week maceration with punch-downs and pumping over. 70% of the blend spends 12 months in 275lt oak Laurus barrels (1 and 2-year barrels).

Production: 46 000 bottles

Bottling date: 1 June 2016

### TASTING NOTES

Rich red robe with violet hints. Nose of blackcurrant and tobacco. The palate is dense and structured with white pepper, blackcurrant and a touch of dark chocolate. (Tasted May 2016)

### GRAPE VARIETIES

69% Grenache

21% Syrah

10% Mourvèdre

### AGE OF VINES AND YIELD

Average 50 years of age with some 90-year-old Grenache - 32hl/ha

### SERVICE & FOOD PAIRING SUGGESTIONS

Service temperature : 14° to 16°C

Sun-dried tomato tart

Alc. By vol. : 14%

Optimum maturity: 2017 - 2023

