

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

APPELLATION D'ORIGINE PROTÉGÉE

CÔTES DU RHÔNE / CÔTES DU RHÔNE VILLAGES



Côtes du Rhône vintage 2015

Ideal weather conditions right up to the harvest, sanitary state of the grapes was impeccable and yields were healthy. The 2015 vintage demonstrates remarkable potential and promises to be one of the finest vintages of the past few years. Harvest began around the 1st of September 2015.

Awards

14,5/20 Bettane & Desseauve guide
91/100 Wine Advocate - Robert Parker
88/100 Tasted 100% Blind - A Larsson

TERROIR

Plots selected in the Vaucluse and in the Gard for the complementary nature of their terroirs: stony alluvial terraces and pebbly clay soils (alt. 100/150 m - facing South/Southwest and East/West), resulting in a fine balance between fruity and fresh aromatic notes.

WINEMAKING

The Roussannes, Bourboulencs and Grenache Blanc were pressed immediately upon arriving at the winery, while the Viogniers underwent a pre-fermentation cold-soak on the skins. Cold-static racking off the rough lees. Beginning of fermentations in tank for the Roussanne and the Viognier prior to transfer to 275-liter Laurus barrels, where they spent 6 months with regular stirring of the lees for the first 3 months. Malo-lactic fermentation was blocked to retain a maximum of fresh acidity.

Production: 16 000 bottles
Bottling date: 30 June 2016

TASTING NOTES

Pale yellow with delicate green hints. Open and generous nose of citrus. Full, textured, elegant mouthfeel with a touch of vanilla on the finish. Lively and vivacious. (August 2016)

GRAPE VARIETIES

51% Viognier - 29% Roussanne - 16% Grenache - 4% Bourboulenc

AGE OF VINES AND YIELD

25 to 40 years old - 35hl/ha

SERVICE & FOOD PAIRING SUGGESTIONS

Serve at 10-12°C
Blanquette de veau
Saint-Jacques Carpaccio
Optimum maturity: 2016 - 2020
ABV: 13%

