

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.



Muscat de Beaumes de Venise

APPELLATION D'ORIGINE PROTÉGÉE



Muscat de Beaumes de Venise vintage 2015

Ideal weather conditions right up to the harvest, an excellent sanitary state for the grapes, more than satisfactory yields. 2015 vintage is already showing great potential and is most definitely one of the best vintages of the last few years. Harvest began on the 24th of August.



TERROIR

Vines selected on the sunniest hillsides in the South of the appellation. Soils made up of sand and saffers from the Miocene period. Southern exposure. Approximately 120m of altitude, guarantee of freshness.

WINEMAKING

Fully manual picking in cases at optimum ripeness and manual sorting. Destemming of the entire harvest. Cold maceration (3°C for about 5 hours) for a part of the cuvée. Pressing, cold settling and fermentation under strict temperature control (14 °C). At 110g per liter of residual sugar, the fermentation is stopped by rapid cooling of the tank to 0°C and alcohol mutage. 3% of the wine is aged 5 months in 275 liters Laurus oak barrels (barrels of 1 wine from the Bertranges forest, Burgundy).

Bottled on: 24 March 2016.

Production: 3,000 bottles

TASTING NOTES

Light golden colour. Perfumed nose of white flowers and crystallized orange. Velvety palate with candied fruits flavors (quince, pear, peach). A delicious Muscat, full and smooth with an aerial finish.

GRAPE VARIETIES

100% Muscat à petits grains

AGE OF VINES AND YIELD

30 to 45 years

28hl/ha

SERVICE & FOOD PAIRING SUGGESTIONS

10-12°C

Optimum maturity: 2015 - 2020

Pineapple Carpaccio

Poire Belle-Hélène

Baked Alaska