

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.



Châteauneuf-du-Pape

APPELLATION D'ORIGINE PROTÉGÉE



Châteauneuf-du-Pape vintage 2013

In the Southern Rhône Valley, the Winter/Spring period was quite cold, with an unstable warm/cold phenomenon in the Spring. These conditions resulted in a very poor flowering for the Grenache and an important "coulture", or shatter effect, resulting in a much smaller Grenache harvest than usual. The Syrah fared better and resulted in a normal crop. Harvest took place between the 25th September and 15th October.

Awards

- 92 Vinous - Josh Raynolds
- 90 Wine Advocate - Robert Parker

TERROIR

The Grenache grapes come from the sector of "La Crau", a large quaternary terrace covered with large pebble stones, giving the wine structure and body.

The Syrah grapes are grown on clay-limestone soils from the Cretaceous period, bringing great elegance and finesse to the wine.

WINEMAKING

Entirely manual harvest. Grapes are de-stemmed and crushed. 3 weeks maceration period with regular punch-downs and rack & return (délestage) operations. 17 months élevage of the Syrah in 275-litre Laurus barrels (mix of one, two and three-year old barrels).

10 900 bottles produced

Bottled on 18th June 2015

TASTING NOTES

"Deep ruby. Expressive, mineral-tinged aromas of red berry liqueur, cassis, *garrigue* and woodsmoke show a subtle emerging vanilla quality. Palate-caressing black raspberry and cherry-cola flavors are complemented by hints of allspice and candied flowers. Open-knit and seamless, with excellent finishing power; velvety tannins add shapeliness and gentle grip." *Josh Raynolds for Vinous Media. April 2016*

GRAPE VARIETIES

57% Grenache

43% Syrah

AGE OF VINES AND YIELD

40 years on average & 80 year-old Grenaches - 30 hl/ha

SERVICE & FOOD PAIRING SUGGESTIONS

Serve at 16-18°C - Ideally open about 1 hour before serving
Optimum maturity: 2015 - 2021 - ABV: 14,5°

Duck aiguillettes with green pepper sauce
Angus prime rib steak

