

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.



INDICATION GÉOGRAPHIQUE PROTÉGÉE



Viognier - Pays d Oc vintage 2015

A warm and sunny year until the rains at the end of August and September which have not affected the quality of the grapes. The grapes have been harvested at their optimum maturity delivering intense aromas and a beautiful freshness.
Dates of harvest: between 7 and 9 September 2015.



TERROIR

Viognier grapes come primarily from the village of Florensac (Hérault department) on clay and loam soils in plains and hills of limestone rocks conferring roundness; plots on stony soil of limestone and flint clays (Gard department) complete the selection with great finesse.

WINEMAKING

Harvest at optimum maturity of the grapes. Cold prefermentary maceration in the press for about 4 hours, then slow fermentation at low temperature (about 12/14 ° C) with stirring of the fine lees during the first 4 months. Part of the cuvée was aged for about 5 months in Laurus oak barrels of 275 liters (1 wine barrels - oak from the Bertranges forest in Burgundy).

Production: 15 460 bottles

Bottled on: 13 July 2016

TASTING NOTES

Brilliant green-gold hue. Fresh, expressive and generous nose of white flowers, peach and citrus. Quite full mouthfeel with flavours of white peach and passion fruit. Finish is lively and long.

GRAPE VARIETIES

100% Viognier

AGE OF VINES AND YIELD

25 to 30 years on average - 52hl/ha

SERVICE & FOOD PAIRING SUGGESTIONS

12-15°C - Optimum maturity: 2016-2018

Thai Soup with Shrimps

Minced Duck Breast in Orange sauce

ABV: 12.5%