

# 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.



APPELLATION D'ORIGINE PROTÉGÉE



## Gigondas 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. A generous harvest which commenced on the 12th September 2014 with the Syrah.

### Awards

**91/100** Robert Parker - Wine Advocate  
**93/100 - Silver** Decanter  
**15.5/20** Jancis Robinson  
**90-92/100** Vinous - Josh Reynolds  
**3\*** Drink Rhone - John Livingstone-Learmonth

### TERROIR

Grenache grapes come from ancient gravelly terraces bordering the Ouvèze river (Quaternary period) at the West of the appellation (strength, fruity and spicy notes). The Syrah is produced in the "Pourra" sector at the East, on a soil of limestone and marl from the Cretaceous period (freshness and minerality).

### WINEMAKING

Entirely manual harvesting, followed by full destemming and crushing. Stabilised temperature-controlled fermentation at 30°C. 28 days of maceration with pumping-over and rack-and-return for the Grenache and punching down and rack-and-return for the Syrah. The Syrah is then aged in 275-liter Laurus oak barrels (new barrels and 1-year barrels) for 15 months.

Production: 19 078 bottles  
 Bottling date: 23 June 2016

### TASTING NOTES

"Dark ruby. Blackberry liqueur, lavender and white pepper on the highly perfumed nose. Juicy and open-knit, offering powerful dark fruit flavors and an exotic touch of apricot. Closes velvety and sweet, with rounded tannins and strong, fruity persistence."  
 - Josh Reynolds - Vinous, February 2016

### GRAPE VARIETIES

60% Grenache  
 40% Syrah

### AGE OF VINES AND YIELD

Average of 32 to 50 years

### SERVICE & FOOD PAIRING SUGGESTIONS

Serve at around 16° to 18°. Recommend opening an hour before serving.  
 Best enjoyed between 2017 and 2023  
 Alc. by vol. 14%

Duck breast with green pepper sauce  
 Roasted pigeon from La Lance mountain (Drôme department)