

# 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.



Hermitage

APPELLATION D'ORIGINE PROTÉGÉE



## Hermitage vintage 2014

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Followed a very sunny and windy month of August which accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity. White grapes were particularly healthy and perfumed with generous, open aromas and full mouthfeel.

### Awards

**92/100** Wine Advocate - Robert Parker  
**94/100** Wine Spectator



### TERROIR

Eastern sector of the hill of Hermitage, on alluvial terraces at 200 meters in altitude.

### WINEMAKING

Manual harvest. A brief cold-soak prior to pressing. Fermentation is initiated in tank before the whole cuvée is placed in 275lt Laurus oak barrels, both new and 1-year old, to finish the alcoholic fermentation followed by the malo-lactic fermentation. The wine then spends 15 months in barrel, during the first two months of which the wine undergoes fine lees stirring (bâtonnage).

Production: 1 080 bottles

Bottling date: 26 May 2016

### TASTING NOTES

"Proof that the quality continues to soar at this estate, the 2014 Hermitage Laurus Blanc (100% Marsanne) is a rich, classic, layered and unctuous white that has beautiful buttered citrus, brioche, and toasted bread aromas and flavors. Medium to full-bodied, it has integrated acidity and a clean, lengthy finish. It's a beautiful wine." *Jeb Dunnuck for Robert Parker, Wine Advocate - 30th December 2016*

### GRAPE VARIETIES

100% Marsanne

### AGE OF VINES AND YIELD

Average of 30 years of age - 27 hl/ha

### SERVICE & FOOD PAIRING SUGGESTIONS

Serve at around 10° to 12°C. Recommend opening around 2 hrs prior to serving

Sea Scallops in puff pastry  
Bresse chicken in cream and truffle sauce

Best Enjoyed between 2016 and 2025  
Alc. by Vol. 13%

