

# 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.



Crozes-Hermitage

APPELLATION D'ORIGINE PROTÉGÉE



## Crozes-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.  
Harvest from September 24th to October 5th, 2014.

### Awards

**14.5/20** Guide Bettane & Desseuve  
2017  
**89/100** Wine Advocate - Robert Parker

### TERROIR

Plots were selected on the two main terroirs of the AOP:

- to the North, in the village of Gervans, granitic soils (150m of altitude - West exposure) give the wine its mineral quality.
- to the South, in the village de Mercurol, clay soils covered with small pebbles on ancient alluvial terraces of the Rhône river (100m of altitude - South/Southwest exposure) give the wine its structure and fruitiness.

### WINEMAKING

De-stemmed grapes. Each parcel is vinified separately. Malolactic fermentation and maturation on lees in 275-liter Laurus new oak barrels during 12 months.  
Production: 7,318 bottles  
Bottled on: 25th May 2016

### TASTING NOTES

"A success for sure, with a modern-tinged profile of sweet black raspberry, currants, toasted spice and hints of vanilla bean, the 2014 Crozes Hermitage Laurus is medium-bodied, supple, nicely textured and downright charming." *Jeb Dunnuck for Wine Advocate - Robert Parker, 30th Dec 2016*

### GRAPE VARIETIES

100% Syrah

### AGE OF VINES AND YIELD

35 years on average - 39 hl/ha

### SERVICE & FOOD PAIRING SUGGESTIONS

Serve at 16-18°C - Ideal when opened 4 hours beforehand.  
Optimum maturity: 2016-2020  
ABV : 12,5%

Rabbit with Prunes  
Provençal "Piperade"

