



Crozes-Hermitage

2014

"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"



Vintage

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.

Grape varieties

100% Syrah

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

Food & wine pairings

Rabbit with Prunes
Provençal "Piperade"

Service

Serve at 14- 16°C – Ideal when opened 4 hours beforehand.

Optimum maturity: 2016-2020