



## Crozes-Hermitage

2016

“The 2016 Crozes-Hermitage Laurus Sélection Parcelleire from Meffre (mostly from the northern part of the appellation) sports a medium ruby/plum color to go with modern-styled aromas of cassis, toasted spice, vanilla oak and pepper. Rich, medium to full-bodied, beautifully textured and balanced, it has more fruit and texture than most in the vintage.” Jeb Dunnuck, January 2018.”



### Vintage

After a particularly mild winter, vines reached early maturity. The hot summer in the Northern Rhone Valley kept the vines very healthy, and the mid-harvest rains favoured a ripening without stress. The 2016 vintage is richly fruity and structured.

### 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 Mercuriol, 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 fruit.

### Winemaking

Harvest started on September 29th 2016. Each parcel is vinified separately. Malolactic fermentation and maturation on lees in 275-liter Laurus new oak barrels during 16 months.

Production: 3 300 bottles

Bottled on: April 24th 2018

### Food & wine pairings

Stuffed quails with foie gras - Braised beef

### Service

Best served at 14-16°C - Ideal when opened 4 hours beforehand.  
Optimum maturity: 2018 - 2028

## AWARDS

92 pts Jeb Dunnuck  
89 pts Wine Spectator