

Châteauneuf-Du-Pape

2019

"“Gabriel Meffre continues to turn out beautiful wines under the Laurus label, and the 2019 Châteauneuf Du Pape Laurus Blanc is no exception. Revealing a light gold color as well as a great nose of dried pineapples, lemon curd, white flowers, and toasted spices, it hits the palate with medium-bodied richness, a beautifully layered, elegant texture, a solid spine of acidity, and a great finish. This is one classy, well-made.” Jeb Dunnuck, october 2020"



AWARDS

92 pts Jeb Dunnuck
92 pts Wine Advocate

Vintage

In the Southern Rhône Valley the harvest was spread out between the 2nd of September and the beginning of October. The whites were harvested in the first half of September while the reds were harvested in two stages in order to maximise elegance and intensity. The first half was around mid-September while the second picking took place towards the end of September, after a brief, beneficial rainfall. The balance and concentration of this vintage are remarkable.

Grape varieties

45% Clairette, 33% Grenache blanc, 22% Bourboulenc

Terroir

50% terroirs of Quarzite and Silica in the form of round cobbles carried by the Rhône River on the Southwestern sector of La Crau vineyard for the Grenache, and 50% sandy red clay from the southern sector of Fines Roches for the Clairette and Bourboulenc grapes.

Winemaking

Beginning of harvest on September 13th, 2019. All grapes were hand-picked. They were destemmed and pressed quickly to avoid any oxidation of the juices. Following a short decanting to remove the gross lees, the juice was fermented directly in three barrels. Matured for 7 months. No malo-lactic fermentation to retain as much fresh acidity as possible.
Bottled on June 25, 2020.
982 bottles produced.
Vegan Friendly.

Service & food pairing suggestions

Scallop risotto
Prawns in garlic butter
Veal ribs with morels
Served at 10-12°C
Optimum maturity : 2020 – 2025