



Côtes du Rhône Villages

2019

"« Outstanding stuff that should be a smoking value, the 2019 Côtes Du Rhône Villages Laurus has lots of Provençal garrigue and spicy, savory red and black fruits in its medium to full-bodied, character-filled, balanced profile. It's going to offer plenty of enjoyment over the coming 3-4 years» Jeb Dunnuck, 1/25/2022"



Vintage

The year 2019, with its so particular climatic conditions, once again offers us a great vintage. In fact, thanks to the significant water reserves from the heavy rains of autumn 2018, the vineyard perfectly resisted the summer drought. September, with its sunny days and cool nights, ensured harmonious development of the grapes, leading to a perfectly ripe and healthy harvest. The exceptional quality of the vintage is confirmed on tasting, with remarkably fruity red wines and a seductive velvety texture.

Grape varieties

60% Grenache, 35% Syrah, 5% Mourvèdre

Terroir

Selection of terroirs in Vaucluse and gard departments for their complementary characteristics:

- Pebbles with clay subsoil in the Gard for Grenache grapes that ripen slowly without water stress.
- Vaucluse: limestone and sandstone to express the fresh spicy aromas of Syrah, and south-facing clay for Mourvèdre complex notes.

Winemaking

Harvested between September 6th and October 25th, 2019. Grapes are partially destemmed and crushed as soon as they arrive in the cellar. Long maceration (3 weeks) with pumping over and pigeages. 60% of the cuvée aged for 15 months in 275-liter Laurus casks (1 and 2-wine barrels).

Bottled on July, 21st 2021. 32,406 bottles, 392 magnums and 40 jeroboams produced.

Vegan wine.

Service & food pairing suggestions

Parmentier with duck confit

Rabbit with olives

Optimum maturity: 2020 - 2025

Service temperature: 13-15°C

AWARDS

90 pts Jeb Dunnuck 01/2022