



## 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

### Agreements & Services

Rabbit with Prunes

Provençal "Piperade"

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

Optimum maturity: 2016-2020