

LAURUS

Sélections Parcelles

Laurus means 'Laurel' in Latin, a Roman symbol of excellence. Here excellence is all about "terroir": the grapes are grown on plots we select for their ability to express the very best of each Appellation. The term "terroir" encompasses a soil, a climate and people. Here it is expressed through sustainable partnerships with wine-growers who share our vision. The maturing process in 275-litre Laurus barrels refines the structure, producing complex wines with plenty of character and good cellaring potential.



Châteauneuf-du-Pape

APPELLATION D'ORIGINE PROTÉGÉE



Châteauneuf-du-Pape vintage 2015

Thanks to ideal weather conditions right up the harvest, the sanitary state of the grapes and yields were excellent. The 2015 vintage demonstrates remarkable potential and promises to be one of the finest vintages of the past few years. Harvested between the 12th September and the 23rd October 2015.

Awards

92 pts Wine Spectator
93 pts Jeb Dunnuck
90-92 pts Vinous - Josh Raynolds
90-92 pts Wine Advocate - Robert Parker
16.5/20 Jancis Robinson

TERROIR

The Grenache grapes come from the sector of "La Crau", a large Quaternary terrace covered with large pebble stones, giving the wine structure and body.

The Syrah grapes are grown on clay-limestone soils from the Cretaceous period, bringing great elegance and finesse to the wine.

WINEMAKING

58% of the blend is aged in 275-liter Laurus oak barrels for 17 months.

Bottled on 23 June, 2017.

12 772 bottles, 268 magnums, 52 jeroboams and 15 mathusalems produced.

TASTING NOTES

"Slightly taut still, focused by a frame of singed juniper that holds sway over the core of crushed plum, cherry and blackberry notes. Keeps a sleek, racy feel through the finish, with anise, black tea and graphite elements checking in." *Wine Spectator - June 15, 2018*

GRAPE VARIETIES

65 % Grenache
35 % Syrah

AGE OF VINES AND YIELD

40 years on average
Grenache of more than 80 years
30 hl/ha

SERVICE & FOOD PAIRING SUGGESTIONS

Serve at 16-18°C - Ideally open about 1 hour before serving
Optimum maturity: 2017 - 2025 - ABV: 14,5°

Truffle omelette
Coq au vin