

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

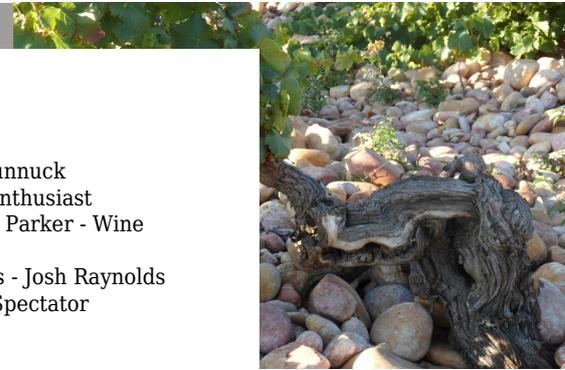


Châteauneuf-du-Pape vintage 2016

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Awards

93-95 pts	Jeb Dunnuck
94 pts	Wine Enthusiast
92-94 pts	Robert Parker - Wine Advocate
91-93 pts	Vinous - Josh Reynolds
92 pts	Wine Spectator



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

Harvest between 16th September and 23rd October 2016. 60% of the blend is aged in 275-liter Laurus oak barrels for 16 months.
Bottled on 12th July 2018.
17 823 bottles, 181 magnums, 30 jéroboams and 10 mathusalems produced.

TASTING NOTES

"Offers an alluring smoldering edge, with singed alder, tobacco and mocha notes working together to augment the core of steeped black currant and black cherry fruit. A licorice root echo runs through the finish, imparting an extra twinge of grip."
Wine Spectator, March 2019

GRAPE VARIETIES

65% Grenache
35% Syrah

AGE OF VINES AND YIELD

40 years on average with Grenaches vines of more than 80 years.
31 hl/ha.

SERVICE & FOOD PAIRING SUGGESTIONS

Serve at 16-18°C - Ideally open about 1 hour before serving
Optimum maturity: 2018 - 2026 - ABV: 15,5°

Pigeon with truffle from the Mont Ventoux
Stuffed ceps