

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 2011

The hot dry spring heralded an early harvest, but a contrasted summer (cool and wet in July and hot and dry in August) followed by a fine Indian summer provided ideal grape ripening conditions. Grape harvests began on the 10th September.

Awards

- 91** Wine Spectator
- 87** Wine Advocate - Robert Parker
- 15.5/20** Guide Bettane & Desseauve
- 92** Vinous - Josh Raynolds

TERROIR

Selection of two terroirs to achieve a fine balance between strength and elegance:

- Rolled pebbles in the "La Crau" sector, on quaternary terraces for the Grenache grapes.
 - Clay and limestone soils from the Cretaceous period and soft sandstone from the Miocene period for the Syrah grapes.
- Facing north/south.

WINEMAKING

Manual harvest. Grapes are de-stemmed and pressed. A 21-day maceration period with regular punch-downs and rack & return operations. Malolactic fermentation. 14 months élevage of the Syrah in 275-litre Laurus barrels (new, 1 wine and 2 wines).

Production: 13,000 bottles
Bottled on: 25/04/2013

TASTING NOTES

Dark red colour. The nose includes aromas of ripe red berries, blackcurrant and raspberry. On the palate, the spicy notes and structure are typical of Grenaches grapes grown in La Crau. The finish is marked by Syrah grapes produced on "cooler" soils, with a very pleasant freshness and elegant tannins (June 2014).

GRAPE VARIETIES

65% Grenache
35% Syrah

AGE OF VINES AND YIELD

31 years on average & Grenache vines over 80 years of age - 30 hl/ha

SERVICE & FOOD PAIRING SUGGESTIONS

16-18°C - Ideal when opened 1-hour ahead

Duck confit
Lamb marinated with cep mushrooms (porcini)
Loin of veal à la provençale

Optimum maturity: 2014-2021