

## LAURUS

*Sélections Parcelles*

Laurus signifie « laurier » en latin, symbole d'excellence chez les Romains. L'excellence, c'est le terroir : les raisins sont issus de parcelles que nous sélectionnons pour leur potentiel à exprimer le meilleur de chaque appellation. Le terroir, c'est le sol, le climat et l'homme. Il s'exprime ici au travers de partenariats durables avec les vignerons qui partagent notre philosophie. L'élevage en pièces de chêne Laurus de 275l affine la structure et livre des vins de caractère, complexes et de garde.



### Hermitage millésime 2013

After a very cold winter and late spring, the flowering process ended in mid-June. Summer weather conditions were stable with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions. Manual harvest began exceptionally late on the 20th of September.

### Récompenses

- 92 Vinous - Josh Reynolds
- 92 Wine Advocate - Robert Parker
- 16.5/20 Bettane & Desseave guide



#### TERROIR

Eastern sector of the Hermitage hill, great 'white terroir' on alluvial terraces at 200 meters in altitude providing length and freshness.

#### VINIFICATION

Manual harvest. A brief cold-soak prior to pressing. Fermentation is initiated in tank before the whole cuvée is placed in 275lt Laurus oak barrels, both new and 1-year old, to finish the alcoholic fermentation followed by the malo-lactic fermentation. The wine then spends 20 months in barrel, during the first two months of which the wine undergoes fine lees stirring (bâtonnage).

Production: 1 050 bottles  
 Bottling date: 3rd June 2015

#### NOTE DE DÉGUSTATION

"...Offers thrilling notes of buttered peach, quince, marmalade and brioche to go with a full-bodied, supple, sexy style on the palate that just begs you to pour another glass." *Jeb Dunnuck - The Wine Advocate - Nov. 2015*

#### CÉPAGES

- 100% Marsanne

#### AGE DES VIGNES & RENDEMENT

Average of 30 years of age - 27 hl/ha

#### SERVICE & ACCORDS

Serve at around 10° to 12°C. Recommend opening around 2 hrs prior to serving

Sea Scallops in puff pastry  
 Bresse chicken in cream and truffle sauce

Best Enjoyed between 2016 and 2022  
 Alc. by Vol. 13.5%