

## LAURUS

### Selections 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.



### Vacqueyras

APPELLATION D'ORIGINE PROTÉGÉE



## Vacqueyras vintage 2014

After a somewhat damp and wet winter, Spring was particularly dry and warm. The vegetative cycle took a leap forward, hinting at a potentially early harvest. Then Summer arrived with quite a lot of rain and cool temperatures, slowing down the ripening process. Finally, an Indian Summer set in around the end of August/beginning of September, allowing the maturities to progress while maintaining very good acidity. A generous harvest which commenced on the 14<sup>th</sup> September for the Syrah and the 25<sup>th</sup> September for the Grenache.

### Awards

**90/100** Wine Advocate - Robert Parker  
**91/100** Vinous Media - Josh Raynolds



### TERROIR

Our selection originates on the alluvial terraces of the Quaternary period, in the Western section of the appellation. This thick layer of gravel, pebbles and red clay provides a rich and generous aromatic pallet that was balanced by temperate climate conditions in 2014.

### WINEMAKING

Crushing and destemming. Alternating pumping over and rack-and-returns during the maceration period. One third of the blend matured 14 months in new 275 liter Laurus barrels.  
 Production: 3 100 bottles  
 Bottling date: 23 June 2016

### TASTING NOTES

Bright ruby colour, a nose of raspberry, blackberry and lavender along with a touch of vanilla from the oak aging. Smooth and silky on the palate, offering juicy flavours of red fruits and a lively, refreshing acidity. The finish is long and generous with persistent tannins and a lingering blue-fruit element. *(Tasted April 2016)*

### GRAPE VARIETIES

65% Grenache  
 35% Syrah

### SERVICE & FOOD PAIRING SUGGESTIONS

Serve at around 16° to 18°C (60° to 64°F). Recommend opening an hour before serving.  
 Best enjoyed between 2016 and 2021  
 Alc. by vol. 13.5%

### AGE OF VINES AND YIELD

Average of 35 to 40 years - 35hl/ha

Lamb stew  
 Stuffed vegetables