

### Cuvée Laurence

#### Wine and process



Grape varieties

- Grenache 80%
- Syrah 6%
- Mourvèdre 4%
- All others 13 grapes 10%



Soil

- Mainly covered with pebbles, clay and limestone mixture tends to iron and sand.



Winemaking  
Elevage

- Manual grape harvesting
- No destemming
- Natural yeasts, spontaneous fermentation
- Concrete tank, maceration 12 days
- Elevage: 4 years in 50hL old oak cask

#### Tasting note and Storage



Color

- Garnet with brick-red glints.



Nose

- Scents of garrigue, moving after several years of aging with aromas of stone fruits (plums), leather, fur and underbush.



Mouth

- Cinnamon, pepper, meat Dapple. The development provides complex and spicier notes.



Storage  
Drinkable

- **This wine should be able to age from 5 to 15 years.**
- Game, stews, truffle omelette and, some blue cheese, serve at 17°C.

