

CUVEE LINE - DOMAINE DES LAURIERS

Languedoc



AOC: Languedoc

BLEND: Syrah, Grenache Noir, Mourvèdre

WINEMAKER: Marc Cabrol

VINEYARD: _____

Domaine des Lauriers stretches over 45 hectares throughout the Mediterranean garrigue. Its proximity to the sea brings cooling breezes from the Thau Bassin. There are a selection of soils, from red marl containing large limestone pebbles which reflect sun and help ripen the grapes. On the hillsides you find water holding calcareous-clay soils, so grapes don't suffer from lack of water even during dry Mediterranean summers.

VITICULTURE: _____

Terra Vitis rules are applied across the estate – this is a sustainable approach that respects the environment and enriches the terroir.

WINEMAKING: _____

Grapes are harvested at night to preserve freshness. Each variety is vinified separately with cultured yeasts. Grapes are gently pressed in a pneumatic press under inert gas, the juice is cold settled before a three-week fermentation at 17 degrees. The wine is fined with Bentonite before bottling.

WEBSITE: <http://www.domaine-des-lauriers.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Intense salmon pink colour, aromatic nose of red fruits and white peach. Juicy, with freshness and a rounded finish.