

# LAURINYA 2017

*(volume 5000 bottles)*



It is on the 2ha « Sioures » plot at Château Lauriga (60 ha estate\* in Roussillon, Languedoc) that Laurinya was born. It is a heady blend of Syrah, Carignan and Grenache Noir made from low-yielding vines. By maintaining yields at 24hl per hectare in 2016, we achieved exceptional concentration while retaining excellent balance through carefully-controlled hydric stress. Our grapes were hand-harvested and no sulphite was used during winemaking in order to enhance the aromatic component of the wine.

Grapes: 60% Syrah, 30% Carignan, 10% Grenache

Appellation: Côtes du Roussillon

Age of the vines

Syrah: 28 year-old

Carignan: 102 year-old

Grenache Noir: 27 year-old

Pruning method: Cordon de Royat (density: 5400 and 10 000 vines per hectare)

Soil type and terroir: alluvial soils (slate, silex, clay, granite) with alluvions coming from the Mont Canigou, the highest mountain in the Pyrennées at 3000m which towers above the estate

Ageing: 14 months in new 50hl tronconic barrels and 225L new American oak barrels

Cellaring: up to 15 years

*\*Estate acquired by Jean-Claude Mas in 2016*