LAURONA

THE MIRROR OF TIME

Founded in 1999 by René Barbier · the first private estate of DO Montsant

by Fiona Fischer

THE HIDDEN FACE OF GRENACHE

Blanc *2021*

MACABEO 53% · GRENACHE NOIR 47%

Blanc de Laurona is a connoisseur's secret: Macabeo and Grenache Noir from old, high-altitude vines. Fermented and aged on its lees in acacia and French oak, it joins the purity of a white with the memory of a red grape. For years, René Barbier's favourite white. A wine for the table, made to last.

COLOUR	Very pale yellow, almost crystalline.
NOSE	Yellow plum over cherry and almond blossom. With air, the ageing speaks: forest floor, wild lavender, a hint of struck match.
PALATE	A soft yet intense attack, clean acidity, a saline touch. Great aromatic breadth mid-palate; a long, elegant finish. A white for the table.

What time has done

HARVEST	FERMENTATION	AGEING	KEEPS
2021	Acacia & steel	On the lees	7 to 10 years
old high-altitude vines	*500 L acacia casks and stainless steel*	*500 L acacia and 300 L French oak*	*time reveals*

VINIFICATION

Two paths to one wine: part ferments in 500-litre acacia casks, part in stainless steel. One for texture, one for purity, brought together at the end.

AT THE TABLE

Turbot with beurre blanc · Seafood rice, paella style · Bresse chicken with cream and morels

ALCOHOL	PH
13.3%	3.14

ACIDITY
6.8 g/L

A wine is a place, captured at one moment in time. We do not recreate it. We preserve it. Time does the rest.

TERROIR & ARCHITECTURE · MINIMAL INTERVENTION · SILENCE IN BOTTLE · TIME REVEALS

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Wine is only enjoyed in moderation