



DOMAINE DE LAUROUX
WWW.LAUROUX.COM
TEL: +33 (0) 562 08 56 76
FAX: +33 (0) 562 08 57 44

Vin de Pays des Côtes de Gascogne

PRODUCT INFORMATION SHEET

AREA UNDER VINE: 19 HECTARES, 14H OF WHITES, 5HA OF RED

WHITE VARIETALS: 32% COLOMBARD
42% UGNI BLANC
26% GROS MANSENG

RED VARIETALS: 38% MERLOT
45% CABERNET SAUVIGNON
15% CABERNET FRANC

PRUNING METHOD: CORDON DE ROYAT

YIELD: 70 TO 90 HL/HA

PRODUCTION: WHITE: 131,000 TO 168,000 BOTTLES
RED: 45,000 TO 60,000 BOTTLES

NATURE DU SOL: SILICA-CLAY

CLIMAT: OCEANIC, TEMPERED BY THE LANDES FOREST TO THE WEST AND THE PYRENEES TO THE SOUTH

EXPOSURE: SLOPES AND PLATEAUX EXPOSED NORTH-SOUTH

AGE OF VINEYARD: REORGANISED AND REPLANTED BETWEEN 1974 & 1993

ROUGE 2003

40% Merlot
45% Cabernet Sauvignon
15% Cabernet Franc

With its wonderful ruby colour, this blend of 3 traditional Bordeaux grape varieties is full-bodied, smooth and highly aromatic with roasted coffee notes. With an elegance that can be enjoyed young, it has the necessary structure that allows it to develop if laid down. This is the perfect everyday wine, and can be enjoyed on its own or with food. 12% alcohol by volume.

Serve at room temperature



CUVÉE CONFIANCE ROUGE 2000

45% Merlot
40% Cabernet Sauvignon
15% Cabernet Franc

From the oldest vines, the best grapes have been selected to produce Cuvée Confiance. Produced in limited quantities, Cabernet Franc, Cabernet Sauvignon and Merlot grapes are carefully blended to produce this full, rich wine. Structured vinification culminating in a 2 month maturation period in oak barrels rounds and softens the wine. The result is a complex wine with fruit aromas and light wood scents. Excellent served with roast meats, hearty stews, game or rich pasta and vegetarian dishes. 12.5% alcohol by volume



PRESENTATION: CASE OF 6 BOTTLES

HOLIDAYS AT DOMAINE DE LAUROUX

Domaine de Lauroux is situated in the breathtaking countryside of the Gers in the historic region of Gascony and covers approximately 100 acres incorporating vines, woods, farmland and meadows.

Until its sale in March 2004 to Nicolas and Karen Kitchener, the vineyard was owned by the same Gascony family for 4 generations and is renowned for producing high quality, award-winning wines, together with Floc de Gascogne and Armagnac. The estate is situated just off the N124 between Nogaro and Eauze on the Santiago de Compostella pilgrims' route.

Our newly renovated former estate workers' cottage and 11m x 5m swimming pool offer a superb opportunity for a relaxing holiday in the heart of Gascony. Prices start from £345 per week. For shorter stays, a self-contained studio in the main farmhouse is available on a per night, bed & breakfast basis.

See our website: www.lauroux.com for more information, photographs and comments from previous guests.

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BLANC SEC 2004

60% Colombard

30% Ugni Blanc

10% Gros Manseng

This clean, fresh wine with its characteristic citrus nose has a crisp, fruit-filled finish particularly well suited to fish or white meat, salads or light pasta dishes. Zesty lemon accents perfectly complement spicy and aromatic dishes. The addition of the Gros Manseng adds a slight touch of richness to balance the liveliness of the Colombard.

Refreshing, fruity and aromatic, best drunk young. 12% alcohol by volume.

Serve at 7-9°C.



MOELLEUX 2004

100% Gros Manseng

Elegantly gold-coloured with an expressive citrus bouquet and a clean, fresh taste, this full-bodied, well-structured wine will be a firm favourite for a pre-dinner drink or chilled as a lusciously rich accompaniment to desserts.

This renowned Gascon grape variety is also used in Jurançon wine. 12% alcohol by volume



ROSÉ 2003

60% Cabernet Sauvignon

20% Cabernet Franc

20% Merlot

After a brief maceration, our rosé is vinified at a low temperature to maintain its fresh, fruity aromas whilst ensuring a sufficiently robust flavour; this wine is remarkably good with grilled meats and barbeques.

With its delightfully fruity and marshy flavour, our rosé wine, made to be drunk young and truly is "summer in a bottle". 12% alcohol by volume.

Serve chilled.



Nicolas & Karen Kitchenner
EARL Domaine de Lauroux

32370 Manciet, France—Tél. +33 (0)5 62 08 56 76—Fax. +33 (0)5 62 08 57 44

www.lauroux.com

Email—nick@lauroux.com, karen@lauroux.com