



CLOS I TERRASSES

Laurel

Born in Paris but of Swiss-German ancestry, Daphne Glorian spent her early years shuttling between Switzerland and France before settling in Gratallops. “I like to make lists of what needs to be done each day, and in Spain, I’m happy if I manage a quarter of it,” is how Daphne explains her life now in Spain.

While studying law in Paris in her 20s, Daphne first discovered fine wine while working as the office manager for Kit Stevens MW. What was simply a job to make ends meet would soon become her avocation. Shortly after taking the job with Kit, she met René Barbier and Álvaro Palacios, who were both so passionate about a place called the Priorat that she decided she needed to visit and see it for herself.

In her early vintages, Daphne relied on her friends René Barbier and Álvaro Palacios for advice, but guided by her instincts and her training in Burgundy, where she first discovered wine, her wines have evolved to become some of the most sought-after references for the Priorat – and along the way, some of the most desired wines in the world. Despite having received multiple 100 point scores from top critics, Daphne has kept Clos i Terrasses modest in size and has not dramatically increased her production of Clos Erasmus, preferring to create a second, equally expressive wine, Laurel.

Laurel is sourced from younger vines of Garnatxa planted on costers in Aubagues, Garnatxa, Syrah, and Cabernet from the warm terroir of Socarrats, and Garnatxa and Syrah from Guinarderes. The final blend is roughly 75% Garnatxa, 20% Syrah, and 5% Cabernet Sauvignon. Based largely on younger vines and years of toil to establish these sites and properly farm them following organic and biodynamic principles, it would be wholly inappropriate to view Laurel as a second wine. If Daphne had not already established herself as one of the most talented vignerons in the Priorat with Clos Erasmus, she would be a leading contender with Laurel. Aged in large oak vats, concrete tanks, second and third fill French oak barrels, and clay amphorae, the complexity of the élevage is reflected in the wine, which always shows an ethereal and aromatic complexity, translucent ruby color, with red fruit more than black fruit character buttressed with subtle tannins.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

10-27

ELEVATION

375-450 meters

VARIETIES

Garnatxa, Syrah, Cabernet Sauvignon

FARMING

Certified organic (CCPAE) with biodynamic practices

FERMENTATION

Fermentation in a combination of oak vats, concrete egg and clay amphorae

AGING

16-18 months in 20hl French oak tanks, neutral 228L French oak barrels and clay amphorae

ACCOLADES

96 – 2020 Laurel – Wine Advocate

95+ – 2019 Laurel – Wine Advocate

96 – 2018 Laurel – Wine Advocate


ERIC SOLOMON
SELECTIONS

