



CLOS I TERRASSES

Laurel Blanc

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 advocacy. 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.

In 2022, Daphne acquired a 13-hectare parcel within the Paratge of Les Manyetes located at the southern edge of the village boundaries of Gratallops. Only 8.5 hectares are planted, with the rest comprised of olive trees or left wild. René Barbier planted the oldest vines, and when the site passed through successive owners, René continued to be involved in one fashion or another. Daphne’s interest in this site is the sense that its roughly six hectares of red varieties could potentially make a distinctive expression warranting an additional red cuvée, but for now, she’s including it in the blend for Laurel. If you’ve made it this far, you’re probably wondering about the math not mathing. The variance comprises 2.5 hectares of Garnacha Blanca, 0.46 hectares of Chenin Blanc, 0.28 hectares of Viognier, and a few rows of Moscatel. These vines were incidental to the purchase, and when presented with the rushed and complicated harvest in 2023, they were picked first, destemmed, and cooled for one day while Daphne scrambled to borrow a small manual press from Ester Nin and figure out which vessels she had free for fermentation and aging. Largely left alone until the conclusion of the harvest, Daphne thought that her first foray into making white wine would be unknown outside her cellar. Yet at every benchmark, the wine became increasingly expressive from blending through several months of resting after bottling showing the first glimpses of the unique terroir of Les Manyetes.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

10

ELEVATION

225-240 meters

VARIETIES

Garnatxa Blanca, Chenin Blanc, Viognier, Moscatel

FARMING

Certified organic (CCPAE) with biodynamic practices

FERMENTATION

Hand-harvested, 24-hour pre-fermentation maceration and cooling, direct press with a small manual press, natural yeast fermentation in 400L French oak barrels and amphorae

AGING

6 months in 400L French oak barrels and clay amphorae



ACCOLADES

94-95 – 2023 Laurel Blanc – Wine Advocate

