

# Famille Laurent 'Arrogante' 2019

**Producer:** Damien and Lorena Laurent

**Provenance:** Maipo Valley, Chile

**Farming:** Organic

**Grape(s):** 100% Sauvignon Blanc

**Vineyard(s):** Planted in 2008, the Laurent vineyards are 400 m above sea level with clay, limestone soils.

**Fermentation/ Aging:** Crushed and macerated for 8-10 hours before gently pressed, light clarification and inoculation with pied de cuve for a natural fermentation in steel without temperature control. Aged in neutral barrel (about 5 years old) on fine lees.

**Fining/ Filtration:** no fining. Light filtration

**Sulfur:** 30ppm added sulfite

**Misc:** About the name of the wine Damien writes "because we try to make one SB with a différent style than the usual SB from Chile. Something more funky and wild and they sound a little arrogant to say that."



## The Producer:

After working for his father Gerard at Chateau Bergey for 10 years, Damien Laurent met his wife, a Chilean woman named Lorena, who introduced him to her homeland. In 2008 they purchased land and planted their vineyards, returning to live there full-time with the first real harvest in 2013. They grow mostly Bordelaise varieties with organic practices and produce stellar table wines naturally.

## The Vineyard:

Damien's vineyards are located between Talagante and Isla de Maipo in the heart of Maipo. He owns 4 hectares of densely planted, wire-trained vineyards established in 2008 and cultivated organically from the outset although they were only able to afford certification two years ago. The drip-irrigated vineyards are situated at ~400 m elevations with soils of clay and limestone with stones from nearby Maipo river 80-90 cm deep. The soil is gently worked 3-4 times per year and they work without any sprays, even copper or sulfur.

Damien's fruit is supplemented with a network of smaller vineyards 10 kilometers away that he helps supervise.

**The Winery:**

4 days before the main harvest, a small pick of 100kg or so is selected to generate a spontaneously fermented pied de cuve, a base fermentation that will be added to fresh must to naturally create a consistent quality across different fermentations. The hand harvested grapes are crushed and macerated for 8-10 hours before gentle pressing and light clarification. The pied de cuve is introduced to the must and the wine is fermented without temperature control. Aged in neutral barrels on lees. Lightly filtered with sulfite added to arrive at about 30 ppm before bottling.

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