

**LES COMPLICES**  
AOP FRONTON – NÉGRETTÉ SYRAH  
ELEGANT RED WINE



**Lionel Osmin & Cie**  
LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



**PROFILE:**

Chateau Laurou is located 30 kilometers north from Toulouse. The estate is certified organic since 2013. This wine “Les Complices”, which means “partners in crime” is our best interpretation of a Fronton wine with the perfect matching of these 2 complementary grapes : Negrette and Syrah . It is an explosion of life, bright colours and enchanting scents where roses, violets and precious peonies come together to form a bewitching bouquet.

**WINEGROWING:**

- Grape varieties: 60% Négrette – 40% Syrah
- Climate: even if it's mainly under oceanic influence, we can feel the Autan coming from the East in this region. Hot and dry summers with regular rainfall allowing a perfect grape ripeness.
- Terroir: the Fronton appellation is located between the Tarn and the Garonne. The terroir is intensely linked to these two rivers. We find clay & loam soils with lots of gravel. This allows to keep water in the clay part and to drain the excess coming from the summer storms.

**WINEMAKING & AGEING:**

Both mechanical and by hand harvest starting in mid-September. We harvest first the Négrette followed closely by the Syrah. Traditional vinification with gentle extractions. A temperature controlled alcoholic fermentation followed by 16 to 21 days of maceration. Ageing in tank to preserve the grape variety aromas. Young, these two grape varieties tend to be reductive but when vinified in large tanks they express their whole aromatic potential (violet, rose, peony but also spices and blackberries).

**TASTING NOTES:**

A profound red colour with mahogany hints. An expressive and complex nose with typical violet and peony aromas. We find the same aromas on the palate, with silky tannins covering gently the whole mouth. The result is an expressive, elegant and feminine wine.

**SERVING & PAIRING:**

- Service temperature: 16 °C
- Ageing potential: 5 years
- Food pairing: pigeon, sucking lamb, veal chop, Osso bucco, zander, tuna...