



DOMAINE LABRUYÈRE

CHAMP DE COUR 2011



Spring came at the end of March with summer temperatures, hot and dry weather causing an explosive and brief flowering. Weather changed dramatically from July 14th and looked like fall. Harvests debuted on August 31st and took place in ideal conditions of maturity. 2011 is a nice balance between the freshness of 2010 and heat of 2009.

TERROIR

The peculiarity of this south-east facing granitic plot is the presence of pebbles under a thick layer of dense clay, which gives the wine a bold and mineral character.

VINEYARDS

Grape variety: 100% Gamay
Planting density: 4 000 vines per acre / 10 000 vines per hectare
Average age of vines: 50 years
Harvest: Grapes are harvested manually in 15 kg crates before passing on a double sorting table and 100% destemmed.

WINEMAKING & AGEING

The fermentation takes place in a single concrete vat, in order to isolate the parcel and to express the unique characteristics of its terroir. The entire system is thermo-regulated. Wine is aged in oak barrels (10% new oak) for 18 months. Slight filtration and no fining.

TASTING NOTES

(Tasted in September 2013)
Appearance: Dark ruby red.
Nose: Marked by its terroir, with mineral, floral and licorice notes featuring noble smoky ones.
Palate: Earthy, round, deep and fruity, well structured with fine tannins.
Ageing Potential: More than 10 years.

