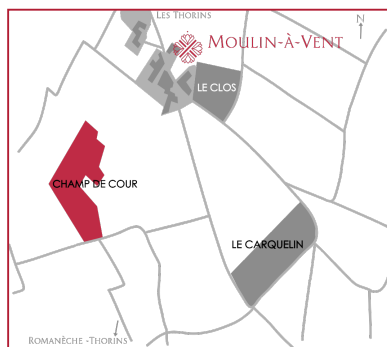




DOMAINE LABRUYÈRE

CHAMP DE COUR 2012



Throughout vine growth cycle, our vineyards underwent all caprices of nature: great fluctuations in temperature in spring, arduous flowering (coulure and millerandage), excess rainfalls, several violent storms, hail and heat. 2012 weather conditions showed that nature remains determining factor in winemaking, it is stronger than everything and this is for the best. Despite these climate hazards, heat in the second half of August enabled a fast veraison.

Thanks to summer-like temperatures, good health conditions were preserved in the vineyards and grapes could reach their optimal maturity. Harvests at Domaine Labruyère started September 18th under a beautiful sunny weather. 2012 is a very low yield vintage but with high-quality fruits producing elegant, round and dense wines.

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 on 17 March 2014)

Appearance: Deep and intense garnet colour.

Nose: liquorice, toasted, smoky notes.

Palate: Fine texture on the palate accompanied with notes of wild berries, spices. Pleasant, mouth-filling with beautiful chewy sensation on the finish.

Ageing Potential: This wine is good to drink now and has a great bottle ageing Ready to drink

