



DOMAINE LABRUYÈRE

CHAMP DE COUR 2013



After a cold and snowy winter, spring was relatively grey with rainy skies and very little sunshine - ideal conditions for mildew and the worst conditions for flowering which, in the event, was late.

By the end of May there was a delay in the growth cycle of almost 15 days versus an average year but good fortune finally was at hand with a very sunny summer which allowed the grapes to mature properly. The limited rain in September served as a catalyst for the grapes to reach full maturity and gain a little flesh. Thus quantities in 2013 are up a little on the historically small harvest of 2012.

Harvest at Domaine Labruyère started on 1st October under excellent conditions, cold and dry, with grapes coming in healthy and ripe. There has not been such a late harvest in the past two decades.

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 13 months. Slight filtration and no fining.

TASTING NOTES

(Tasted on 24th March 2015)

Appearance: Beautiful deep red colour with violet reflections.

Nose: Savoury, elegant notes of black fruits, liquorice and undergrowth.

Palate: Very intense with notes of cocoa and spices. Lingering and fresh finish with dense and velvety tannins.

Ageing Potential: more than 10 years.

