



DOMAINE LABRUYÈRE

CHAMP DE COUR 2014



2014 is above all a very hot (the hottest since 1959, equal to 2003) and rainy year. The vintage seemed very precocious with an early April bud burst and a very fast flowering. However, the summer coolness has obliterated this advance and ripening period started slowly at the end of July. Despite this weather alterations, maturation took place under good conditions, notably thanks to a record rate of sun exposure, just after 2009 and 2011. A warm and dry September compensated a fresh and humid August, enabling an ideal final ripening thanks to saving winds. The quality of this vintage is the fruit of a drastic double sorting, both in vineyards and in the winery.

Harvests at Domaine Labruyère started on 11th September under a beautiful blue sky, a warm sun and with very low humidity level. We picked up healthy, juicy, sweet grapes. 2014 can already be seen as an amazing vintage with a bright and velvety juice, great maturity close to 2011 and its freshness ensuring balance and great ageing potential.

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 used 600 litre oak barrels, called "demi-muid", for 12 months. Slight filtration and no fining.

TASTING NOTES

(Tasted on 7th December 2015)

Appearance: deep ruby red with purple reflections.

Nose: floral notes (violet and peony) together with spicy ones (cloves and nutmeg).

Palate: very spicy on the palate, round and thick. Dense and digestible tannins. Ready to drink

