



DOMAINE LABRUYÈRE

## CHAMP DE COUR 2015



The winter 2014-2015 helped our vines to keep their water reserves. The precocity of this year was announced by mid-April with a first heatwave. Flowering started at the beginning of June and was fulgurating (3 to 4 days). The sanitary situation was excellent with no signs of mildew. Starting from 29th June, canicular temperatures settle until 7th July. July was the hottest registered in Beaujolais and one of sunniest and driest. The vine undergoes a strong hydrous stress what will significantly burden the final yields. Mild August gave our fruits an extraordinary balance with a great alcoholic and phenolic maturity. The harvest at Domaine Labruyère started on 1st September and the vineyard health condition was ideal. Our only regret is an average yield of 27hl/ha making 2015 a rare vintage.

### 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 are not 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 18 months. Slight filtration and no fining.

### TASTING NOTES

(Tasted on 1st March 2017)  
Appearance: Intense red with dark purple reflections.  
Nose: Floral and spicy (pink, violet, peony and liquorice, clove) featuring roasted coffee notes.  
Palate: Chocolate, mint, liquorice and black cherry flavours. Dense, fresh and spicy tannins on the finish.  
Ready to drink

