



DOMAINE LABRUYÈRE

## CHAMP DE COUR 2016



The weather in winter was mild and humid and remained the same until the end of March. The end of April and May were cold and very humid with temperatures close to 0°C, which slowed down the growth of the vine. Thanks to a temperature increase from 7th June, flowering started on 16th June (three weeks later than in 2015). But June was especially marked by a violent hail storm on the 24th, which strongly touched the north of the Beaujolais. Fortunately, the most beautiful parcels at the semi-slopes of Moulin-à-Vent remained intact. The summer faced strong temperature variations from one week to another with a beginning of véraison on 10th August, placing this vintage among the latest in the past years. The end of August and the beginning of September were exceptionally hot and dry, helping grapes to reach beautiful maturities. The harvest at Domaine Labruyère began on 20th September.

### 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. 6% of wine is aged in oak barrels (5% new oak) and 94% in 600 litre barrel, called "demi-muid", for 12 months and later in concrete vat for 6 months. Slight filtration and no fining.

### TASTING NOTES

(Tasted on 23rd April 2018)  
Appearance: Beautiful ruby red colour.  
Nose: Very charming with floral (peony, petal of pink) and spicy (clove) notes.  
Palate: Tender, pleasant, tasty and fruity (fresh cherry). Fine and elegant tannins on the finish.  
Ready to drink

