



DOMAINE LABRUYÈRE

CHAMP DE COUR 2020



What an early year!

After a mild and dry start, the vines began to bud a week earlier than in 2019. April was hot and dry, with only 8 mm of rain falling between March 11th and April 27th.

Flowering started homogeneously around May 20th under a beautiful sun, but two cooler and wetter days disrupted it, causing coulure and millerandage.

Although the beginning of June was very cool, the end of the month was milder and drier (

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 partially destemmed (33% of whole clusters).

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. The wine is aged for mostly in demi-muids (95%) and in a new oak barrel for 16 month, and in concrete vats for 2 more months. Slight filtration and no fining.

TASTING NOTES

(Tasted on May 4th, 2021)

Colour : Very beautiful and intense ruby-red.

Nose : Floral notes (violet), licorice, pepper and spices.

Palate : Delicious and sweet, with a ripe and crispy fruitiness. Delicate and fresh tannins.

Ageing potential : More than 10 years.

