



DOMAINE LABRUYÈRE

## CHAMP DE COUR 2022



The year 2022 started with a cold and dry January, followed by mild months in February and March. April began with cold and rainy weather, and vine budburst was delayed but occurred around April 12, putting the 2022 vintage on par with 2018. April's precipitation was 25% below normal. May was exceptionally warm, dry, and sunny, with early flowering around May 22. June started with mild and wet weather, then became very hot and dry, ending with a cool and very wet period, making June the wettest month of the year. July was extremely dry and sunny, promoting veraison around July 14-19. August began with hot and very sunny weather, with temperatures exceeding 40°C, followed by heavy rain in mid-August, with the harvest starting on August 24 under hot and dry conditions.

### 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 and in a new oak barrel for 16 month, and in concrete vats for 6 more months. Slight filtration and no fining.

### TASTING NOTES

(Tasted on May 28, 2024)  
Appearance: Very beautiful intense red color with purple highlights.  
Nose: Peppery touch, green pepper, and licorice.  
Palate: Warm, dense, spicy, and licorice-flavored. Rich and flavorful tannins.  
Aging potential: More than 10 years.

