



DOMAINE LABRUYÈRE

COEUR DE TERROIRS 2011



Spring came at the end of March with summer temperatures, hot and dry weather causing an explosive and brief flowering. Weather changed dramatically from July 14th and looked like fall. Harvests debuted on August 31st and took place in ideal conditions of maturity. 2011 is a nice balance between the freshness of 2010 and heat of 2009.

TERROIR

This cuvée is a selection of great terroirs of Domaine Labruyère, predominantly originated from granite soils rich in quartz.

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 concrete or stainless steel tanks, in order to isolate each parcel and to express the unique characteristics of our terroirs. The entire system is thermo-regulated. Wine is aged in oak barrels (5% new oak) for 15 months. Slight filtration and no fining.

TASTING NOTES

(Tasted in April 2013)
Colour: beautiful dark ruby.
Nose: black fruits, licorice and spices.
Palate: licorice, berries, very light tannins and cocoa on the finish.
Ready to drink

