



DOMAINE LABRUYÈRE

COEUR DE TERROIRS 2012



Throughout vine growth cycle, our vineyards underwent all caprices of nature: great fluctuations in temperature in spring, arduous flowering (couleur and millerandage), excess rainfalls, several violent storms, hail and heat. 2012 weather conditions showed that nature remains determining factor in winemaking, it is stronger than everything and this is for the best. Despite these climate hazards, heat in the second half of August enabled a fast veraison. Thanks to summer-like temperatures, good health conditions were preserved in the vineyards and grapes could reach their optimal maturity. Harvests at Domaine Labruyère started September 18th under a beautiful sunny weather. 2012 is a very low yield vintage but with high-quality fruits producing elegant, round and dense wines.

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 on 17 March 2014)
Appearance : Beautiful ruby with a slightly purple rim,
Nose: expressive fruity nose of fresh cherry and pomegranate together with floral notes (peony, iris).
Palate: Fruity, crispy, delicious and slightly spicy on the palate.
Ageing Potential: This wine is good to drink now and has a great bottle ageing potential of 10 years.

