



DOMAINE LABRUYÈRE

COEUR DE TERROIRS 2015



The winter 2014-2015 helped our vines to keep their water reserves. The precocity of this year was announced by mid-April with a first heatwave. Flowering started at the beginning of June and was fulgurating (3 to 4 days). The sanitary situation was excellent with no signs of mildew. Starting from 29th June, canicular temperatures settle until 7th July. July was the hottest registered in Beaujolais and one of sunniest and driest. The vine undergoes a strong hydrous stress what will significantly burden the final yields. Mild August gave our fruits an extraordinary balance with a great alcoholic and phenolic maturity. The harvest at Domaine Labruyère started on 1st September and the vineyard health condition was ideal. Our only regret is an average yield of 27hl/ha making 2015 a rare vintage.

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 95% of the grapes are destemmed.

WINEMAKING & AGEING

The fermentation takes place in concrete vats, in order to isolate each parcel and to express the unique characteristics of our terroirs. The entire system is thermo-regulated. Half is aged in concrete tanks, and another half in used oak barrels and 600 litre barrels, called "demi-muid", for 18 months. Slight filtration and no fining.

TASTING NOTES

(Tasted on 1st March 2017)
Appearance: Dark red with garnet reflections.
Nose: Black fruits (blueberry, black cherry, blackcurrant) evolving with aeration into slightly toasted and spicy notes (nutmeg and liquorice).
Palate: Dense and intense with notes of fresh ripe fruits and spices. Fleshy and fresh tannins on the finish.
Ready to drink

