



DOMAINE LABRUYÈRE

COEUR DE TERROIRS 2016



The weather in winter was mild and humid and remained the same until the end of March. The end of April and May were cold and very humid with temperatures close to 0°C, which slowed down the growth of the vine. Thanks to a temperature increase from 7th June, flowering started on 16th June (three weeks later than in 2015). But June was especially marked by a violent hail storm on the 24th, which strongly touched the north of the Beaujolais. Fortunately, the most beautiful parcels at the semi-slopes of Moulin-à-Vent remained intact. The summer faced strong temperature variations from one week to another with a beginning of véraison on 10th August, placing this vintage among the latest in the past years. The end of August and the beginning of September were exceptionally hot and dry, helping grapes to reach beautiful maturities. The harvest at Domaine Labruyère began on 20th September.

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 vats, in order to isolate each parcel and to express the unique characteristics of our terroirs. The entire system is thermo-regulated. 70% of wine is aged in oak barrels (3% new oak) and 30% in 600 litre barrel, called "demi-muid", for 12 months and later in concrete vat for 6 months. Slight filtration and no fining.

TASTING NOTES

(Tasted on 23rd April 2018)
Appearance: Beautiful ruby red, with purple disc.
Nose: Tempting with liquorice notes evolving with aeration into fresh fruity notes (strawberry, raspberry, blueberry).
Palate: Elegant structure, fleshy and fruity, with embracing, fresh and digestible tannins.
Ready to drink

