COEUR DE TERROIRS 2017

After a cold and dry January, February and March were mild with normal rainfall levels. It led to an early bud break with an advance of almost two weeks. Vine growth was fast, thanks to mild temperatures in April until a sudden change and arrival of colder weather, that resulted into considerable slowdown. Flowering started by the end of May and was marked by the increase in temperatures that have lasted almost all summer.

The hailstorm on the 10th July has marked the second chapter the growing. Moulin-à-Vent was touched drastically and the uncertainty about whether we will or will not produce wines in 2017 was growing. Despite all, Nature always finds its way to bring everything into balance, and the grapes that remained intact have continued to mature perfectly and veraison was completed by mid-August. Warm and dry August was followed by cooler September and allowed us to start picking on the 5th under perfect weather conditions.

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. The wine is aged for 18 months in oak barrels (3% new oak) and in 600 litre barrel, called "demi-muid", and later in concrete vats. Slight filtration and no fining.

TASTING NOTES

(Tasted on 29th April 2019)
Appearance: Very intense ruby red.
Nose: Generous with notes of ripe black berries (blueberry, black cherry) and spices.
Palate: Liquorice, spices, very noble with beautiful texture and salivating mouthfeel on the finish.
Ageing Potential: 8 - 10 years.