



DOMAINE LABRUYÈRE

COEUR DE TERROIRS 2020



What an early year!

After a mild and dry start, the vines began to bud a week earlier than in 2019. April was hot and dry, with only 8 mm of rain falling between March 11th and April 27th.

Flowering started homogeneously around May 20th under a beautiful sun, but two cooler and wetter days disrupted it, causing coulure and millerandage.

Although the beginning of June was very cool, the end of the month was milder and drier (

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 are 100% destemmed.

WINEMAKING & AGEING

The fermentation takes place in concrete vats, in order to isolate each plot and to express the unique characteristics of our terroirs.

The entire system is thermo-regulated.

The wine is aged for 12 months in oak barrels and in 600-litre barrels, called "demi-muids", and then in concrete vats for 6 more months. Slight filtration and no fining.

TASTING NOTES

(Tasted on May 4th 2021)

Colour : Very beautiful dark ruby.

Nose : Floral notes, fresh and slightly minty.

Palate : Licorice and spicy notes, with a tangy fruitiness. Fresh, ripe and lively tannins.

Ageing Potential : 5 years.

