



DOMAINE LABRUYÈRE

COEUR DE TERROIRS 2021



The 2021 vintage was characterized by variable weather conditions. Bud break occurred in early April, slightly ahead of 2020, but was followed by a severe frost episode in April, causing significant damage. Flowering, which was late compared to the last 30 years, occurred rapidly in June. However, unfavorable weather conditions in late June and July, with below-normal temperatures and significant precipitation, affected fruit set in some parcels.

Despite a late veraison in August, the month experienced a temperature peak. Harvest began on September 18th at Domaine Labruyère, initially disrupted by rain but proceeding under drier conditions later on. The 2021 vintage stands out for its cool temperatures, notable rainfall in May, late June, July, and mid-September, as well as severe frost in April. Despite significant grape losses, two wines were produced: "Moulin-à-Vent Cœur de Terroirs" and "Le Clos du Moulin-à-Vent Monopole".

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 June 1st, 2023)

Appearance: Beautiful robe, dark ruby red.

Nose: Fairly discreet with slight fruity notes.

Palate: Fresh fruitiness with hints of sweet spices. Fine and digestible tannins.

Aging potential: 5 years.

