



DOMAINE LABRUYÈRE

LE CARQUELIN 2012



Throughout vine growth cycle, our vineyards underwent all caprices of nature: great fluctuations in temperature in spring, arduous flowering (couleur and millerandage), excess rainfalls, several violent storms, hail and heat. 2012 weather conditions showed that nature remains determining factor in winemaking, it is stronger than everything and this is for the best. Despite these climate hazards, heat in the second half of August enabled a fast veraison. Thanks to summer-like temperatures, good health conditions were preserved in the vineyards and grapes could reach their optimal maturity. Harvests at Domaine Labruyere started September 18th under a beautiful sunny weather. 2012 is a very low yield vintage but with high-quality fruits producing elegant, round and dense wines.

TERROIR

Our vineyard spans over 4.4 acres (1.75 hectares). This terroir with light, sandy clay and acid soil, has low levels of organic matters and presents the typical pink colour of the Cru. Its granite is highly altered and medium deep.

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 a single concrete vat, in order to isolate the parcel and to express the unique characteristics of its terroir. The entire system is thermo-regulated. Wine is aged in oak barrels (10% new oak) for 18 months. Slight filtration and no fining.

TASTING NOTES

(Tasted on 17 March 2014)
Appearance: Classical red ruby with slightly violet rim.
Nose: Very fine and elegant accompanied with spice, liquorice, toasted and flower (violet, iris) aromas.
Palate: Flavours of spice, vanilla, fruits: black fruit, fresh cherry, raspberry and pomegranate. Long and delicate finish with fresh tannins.
Ageing Potential: More than 10 years.

