



DOMAINE LABRUYÈRE

LE CARQUELIN 2015



The winter 2014-2015 helped our vines to keep their water reserves. The precocity of this year was announced by mid-April with a first heatwave. Flowering started at the beginning of June and was fulgurating (3 to 4 days). The sanitary situation was excellent with no signs of mildew. Starting from 29th June, canicular temperatures settle until 7th July. July was the hottest registered in Beaujolais and one of sunniest and driest. The vine undergoes a strong hydrous stress what will significantly burden the final yields. Mild August gave our fruits an extraordinary balance with a great alcoholic and phenolic maturity. The harvest at Domaine Labruyère started on 1st September and the vineyard health condition was ideal. Our only regret is an average yield of 27hl/ha making 2015 a rare vintage.

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 1st March 2017)
Appearance: Intense ruby red with dark purple reflections.
Nose: Freshly crushed black cherry, notes of blackcurrant and ripe black plum.

Palate: Dense, intense and rich featuring liquorice and menthol notes. Fleshy and rich tannins on the finish.
Ready to drink

