



DOMAINE LABRUYÈRE

LE CARQUELIN 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

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 are 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 .

The wine is aged for 12 months mostly in oak barrels and in 600-litre barrels, called "demi-muid", and then in a concrete vat for 2 more months.

Slight filtration and no fining.

TASTING NOTES

(Tasted on May 4th, 2021)

Colour : Beautiful and intense black-red, purple reflections.

Nose : Elegant, airy. Flower notes (violet, rose, peony), with a minty and liquorice freshness.

Palate : Fresh, spicy, juicy cherry. Elegant, digestible and refined tannins.

Ageing potential : More than 10 years.

