



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2009



2009 is a rare year. We talk about a legendary vintage for Beaujolais thanks to a "tailored" weather with outstanding conditions.

The harvest date was easy to choose and berries were perfectly mature and in excellent conditions: excellent health on every plot and a rare acidity/maturity ratio. These gave very fruity wines, well-structured. In terms of taste this is an exceptional vintage that could find its place between 2005 - rich and balanced - and 2003 - concentrated and very mature.

TERROIR

Unique Monopole of the Appellation, this 2.3 acres (0,92 hectares) vineyard is perfectly located down the windmill, symbol of the Cru.

Based on a dry, hard, granitic soil, this unique terroir produces outstanding Gamay offering structured, mineral, long-lasting wines as iconic as the greatest French wines.

VINEYARDS

Grape variety: 100% Gamay

Planting density: 4 000 vines per acre / 10 000 vines per hectare

Average age of vines: 70 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. Slight filtration and no fining.

TASTING NOTES

(Tasted in September 2012)

Appearance: Subtle garnet colour.

Nose: Powerful and very intense with fruit aromas: raspberry, cherry.

Palate: Beautiful structure and very concentrated. Fine and elegant fruit featuring persistent and flavourful finish.

Ready to drink

