



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2010



In 2010, the winter was long and cold, followed by rainy spring and summer. However, the leaf growth phase, from late June to mid-July, was accompanied by sun and heat. First three weeks of September were sunny and mild. Harvesting at Domaine Labruyère began on the 16th of September under excellent weather conditions with a very good health state of the vineyards and all grapes reaching a good maturity

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: Beautiful garnet colour.
Nose: Delicate and fine, with a touch of minerality.
Palate: Very mineral and fresh with great precision. This wine is a genuine expression of its terroir. Very elegant and long finish.
Ready to drink

