



DOMAINE LABRUYÈRE

## LE CLOS DU MOULIN-À-VENT 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

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 (10% new oak) for 18 months. Slight filtration and no fining.

### TASTING NOTES

(Tasted on October 28th, 2022)  
Appearance: Dark robe, tiled ruby.  
Nose: Floral notes, faded rose, coffee, mocha.  
Palate: Very spicy, licorice, a certain firmness, candied cherry, and freshness on the finish.  
Ready to drink.

