



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2014



2014 is above all a very hot (the hottest since 1959, equal to 2003) and rainy year. The vintage seemed very precocious with an early April bud burst and a very fast flowering. However, the summer coolness has obliterated this advance and ripening period started slowly at the end of July. Despite this weather alterations, maturation took place under good conditions, notably thanks to a record rate of sun exposure, just after 2009 and 2011. A warm and dry September compensated a fresh and humid August, enabling an ideal final ripening thanks to saving winds. The quality of this vintage is the fruit of a drastic double sorting, both in vineyards and in the winery.

Harvests at Domaine Labruyère started on 11th September under a beautiful blue sky, a warm sun and with very low humidity level. We picked up healthy, juicy, sweet grapes. 2014 can already be seen as an amazing vintage with a bright and velvety juice, great maturity close to 2011 and its freshness ensuring balance and great ageing potential.

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 12 months. Slight filtration and no fining.

TASTING NOTES

(Tasted on 25th January 2016)
Appearance: beautiful dark ruby red colour with purple reflections.
Nose: fine and elegant, delicate notes of blackberry and black fresh cherry featuring slightly spicy, toasty notes.
Palate: : powerful and ample on the palate with spicy notes notably pepper and liquorice, slightly roasted and black fruit flavours (black cherry). Rich tannins, spicy and mouth-watering persistent finish.
Ageing Potential: more than 15 years.

