



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2015



The winter 2014-2015 helped our vines to keep their water reserves. The precocity of this year was announced by mid-April with a first heatwave. Flowering started at the beginning of June and was fulgurating (3 to 4 days). The sanitary situation was excellent with no signs of mildew. Starting from 29th June, canicular temperatures settle until 7th July. July was the hottest registered in Beaujolais and one of sunniest and driest. The vine undergoes a strong hydrous stress what will significantly burden the final yields. Mild August gave our fruits an extraordinary balance with a great alcoholic and phenolic maturity. The harvest at Domaine Labruyère started on 1st September and the vineyard health condition was ideal. Our only regret is an average yield of 27hl/ha making 2015 a rare vintage.

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) and one 600 litre barrel, called "demi-muid", for 18 months. Slight filtration and no fining.

TASTING NOTES

(Tasted on 1st March 2017)
Appearance: Beautiful intense dark red with purple reflections.
Nose : Slightly toasted with spicy and black fruit notes (blueberry, black cherry).
Palate: Rich, dense with spicy notes (liquorice pepper, nutmeg). Intense, fresh and generous tannins on the finish.
Ageing Potential: more than 15 years.

