



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2017



After a cold and dry January, February and March were mild with normal rainfall levels. It led to an early bud break with an advance of almost two weeks. Vine growth was fast, thanks to mild temperatures in April until a sudden change and arrival of colder weather, that resulted into considerable slowdown. Flowering started by the end of May and was marked by the increase in temperatures that have lasted almost all summer.

The hailstorm on the 10th July has marked the second chapter the growing. Moulin-à-Vent was touched drastically and the uncertainty about whether we will or will not produce wines in 2017 was growing. Despite all, Nature always finds its way to bring everything into balance, and the grapes that remained intact have continued to mature perfectly and veraison was completed by mid-August. Warm and dry August was followed by cooler September and allowed us to start picking on the 5th under perfect weather conditions.

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. The wine is aged in oak barrels (10% new oak) and in 600 litre barrel, called "demi-muid", for 12 months and later in concrete vat for 6 months. Slight filtration and no fining.

TASTING NOTES

(Tasted on 29th April 2019)

Appearance: Beautiful intense ruby red.

Nose: Fine, elegant and slightly spicy.

Palate: Liquorice, leather, toasted and mentholated notes. Delicate with tasty tannins and very salivating on the finish.

Ageing Potential: more than 15 years.

