



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2019



The 2019 wine-growing season was characterized by an exceptionally mild, very sunny and very dry winter, followed by a rather cool spring and a very contrasting summer, alternating between heat waves and cooler periods.

These conditions once again caused an early budburst and, and therefore the fear of a spring freeze was concerning.

As for the flowering phase, given the cool temperatures of May, it took some time to start, in early June but ended extremely quickly due to the heat of the end of the month. The high temperatures during the fruit set unfortunately caused important symptoms of sagging.

July was very sunny, hot and the rains were well enough distributed so that the vine did not suffer from drought.

August was cooler, the veraison was quite long to happen and to finish.

The harvest at Domaine Labruyère began on September 13th under ideal weather conditions. As the health state of the grapes was perfect, we simply had to wait for the right time to pick up at optimal 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

Graoe 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 are 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) for 16 months and later in a concrete vat for 2 more months. Slight filtration and no fining.

TASTING NOTES

(Tasted on May 4th, 2021)

Colour : Robe somptueuse rouge-noire, reflets violets intenses.

Nose : Floral, airy, with a great complexity and a "black" fruitiness (cherry, blackcurrant). Combination of fresh mint and chocolate notes

Palate : Structured and elegant. A slightly toasted oak note. Silky tannins.

Ageing potential : More than 15 years

