



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2020



What an early year!

After a mild and dry start, the vines began to bud a week earlier than in 2019. April was hot and dry, with only 8 mm of rain falling between March 11th and April 27th.

Flowering started homogeneously around May 20th under a beautiful sun, but two cooler and wetter days disrupted it, causing coulure and millerandage.

Although the beginning of June was very cool, the end of the month was milder and drier (

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

