



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2021



The 2021 vintage was characterized by variable weather conditions. Bud break occurred in early April, slightly ahead of 2020, but was followed by a severe frost episode in April, causing significant damage. Flowering, which was late compared to the last 30 years, occurred rapidly in June. However, unfavorable weather conditions in late June and July, with below-normal temperatures and significant precipitation, affected fruit set in some parcels.

Despite a late veraison in August, the month experienced a temperature peak. Harvest began on September 18th at Domaine Labruyère, initially disrupted by rain but proceeding under drier conditions later on. The 2021 vintage stands out for its cool temperatures, notable rainfall in May, late June, July, and mid-September, as well as severe frost in April. Despite significant grape losses, two wines were produced: "Moulin-à-Vent Coeur de Terroirs" and "Le Clos du Moulin-à-Vent Monopole".

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 June 1st, 2023)
Appearance: Very beautiful deep ruby red robe.
Nose: Toasted, spicy aroma, with hints of small berries.
Palate: Crisp, crunchy, with fresh and flavorful small fruits. Fine, lively, and digestible tannins.
Great aging potential!

