



DOMAINE LABRUYÈRE

## COEUR DE TERROIRS 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

This cuvée is a selection of great terroirs of Domaine Labruyère, predominantly originated from granite soils rich in quartz.

### VINEYARDS

Grape variety : 100% Gamay

Planting density : 4 000 vines per acre / 10 000 vines per hectare

Average age of vines : 50 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 concrete vats, in order to isolate each plot and to express the unique characteristics of our terroirs.

The entire system is thermo-regulated.

The wine is aged for 12 months in oak barrels and in 600-litre barrels, called "demi-muids", and then in concrete vats for 6 more months. Slight filtration and no fining.

### TASTING NOTES

(Tasted on March 20, 2023)

Appearance: Very beautiful intense ruby red color.

Nose: Licorice, slightly toasted.

Palate: Good structure, very spicy, black fruits and warmth on the finish.

Ready to drink

