



DOMAINE LABRUYÈRE

COEUR DE TERROIRS 2022



The year 2022 started with a cold and dry January, followed by mild months in February and March. April began with cold and rainy weather, and vine budburst was delayed but occurred around April 12, putting the 2022 vintage on par with 2018. April's precipitation was 25% below normal. May was exceptionally warm, dry, and sunny, with early flowering around May 22. June started with mild and wet weather, then became very hot and dry, ending with a cool and very wet period, making June the wettest month of the year. July was extremely dry and sunny, promoting veraison around July 14-19. August began with hot and very sunny weather, with temperatures exceeding 40°C, followed by heavy rain in mid-August, with the harvest starting on August 24 under hot and dry conditions.

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 May 28, 2024)

Appearance: Beautiful intense red color with violet highlights.

Nose: Both spicy and peppery with licorice notes. Floral touch (rose, rose petal, peony).

Palate: Tender, flavorful, finely spiced. Lovely supple and fresh tannins.

Aging potential: 5 years.

