



DOMAINE LABRUYÈRE

LE CLOS DU MOULIN-À-VENT 2011



Spring came at the end of March with summer temperatures, hot and dry weather causing an explosive and brief flowering. Weather changed dramatically from July 14th and looked like fall. Harvests debuted on August 31st and took place in ideal conditions of maturity. 2011 is a nice balance between the freshness of 2010 and heat of 2009.

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

100% Gamay

Grape 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 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. Wine is aged in oak barrels (10% new oak) for 18 months. Slight filtration and no fining.

TASTING NOTES

(Tasted in April 2013)

Appearance: Very beautiful dark ruby coppery robe.

Nose: Precise and with licorice notes.

Palate: Notes of blackcurrant, surprising freshness, chocolate, very fine refined tannins.

Ready to drink.

