



# CHARMES-CHAMBERTIN

Grand Cru

2017



The wine history of the Labruyère family starts in 1850 when the founder of the Mâcon branch, Jean-Marie, moved to a place named Les Thorins, which became Moulin-à-Vent appellation in April 1924. These viticultural roots kept growing and in 1988 the Labruyères gained a foothold in the heart of Burgundy by becoming co-proprietor of Domaine Jacques Prieur in Meursault.

In 2013, in order to complement the already wide offering of the Domaine, Edouard Labruyère decided to create Labruyère-Prieur Sélection. Working with several experienced winemakers in the Côte de Beaune and Côte de Nuits, Labruyère-Prieur Sélection is committed to creating a couture collection of Grands Vins de Bourgogne.

More than a century old family tradition to revive majestic French terroirs inspired this new Burgundian adventure through the foundation of a Maison aiming excellence in niche Appellations.

## Terroir

This hill-slope lies on hard rocks. On the upper portion are brown soils, partly alluvial, partly scree, and some tens of centimetres deep. Lower down are claylimestone soils in varying proportions. Up-slope, the rocks are of bathonien origin, lower down the marls and limestones belong to the Jurassic (Bajocian) and numerous marine fossils are to be found on the surface, recalling the sea which covered this area some 150 million years ago.

## Vinification & Aveing

The grapes are handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 20 days in temperature-controlled open oak vats. 100% malolactic fermentation. Wine is aged in oak barrels for 17 months.

## Tasting Notes

*(Tasted in April 2019)*

COLOUR : Dark ruby red with intense purple rim.

NOSE : Ripe fruits, dark berries, spices and liquorice.

PALATE : Dense, solid, flavourful on the fruit notes. Ripe and embracing tannins.

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