



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HIS HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



DOMAINE LABRUYÈRE 2016
MOULIN À VENT

EXCLUSIVE TO CORNEY & BARROW IN THE UK

DOMAINE LABRUYÈRE 2016

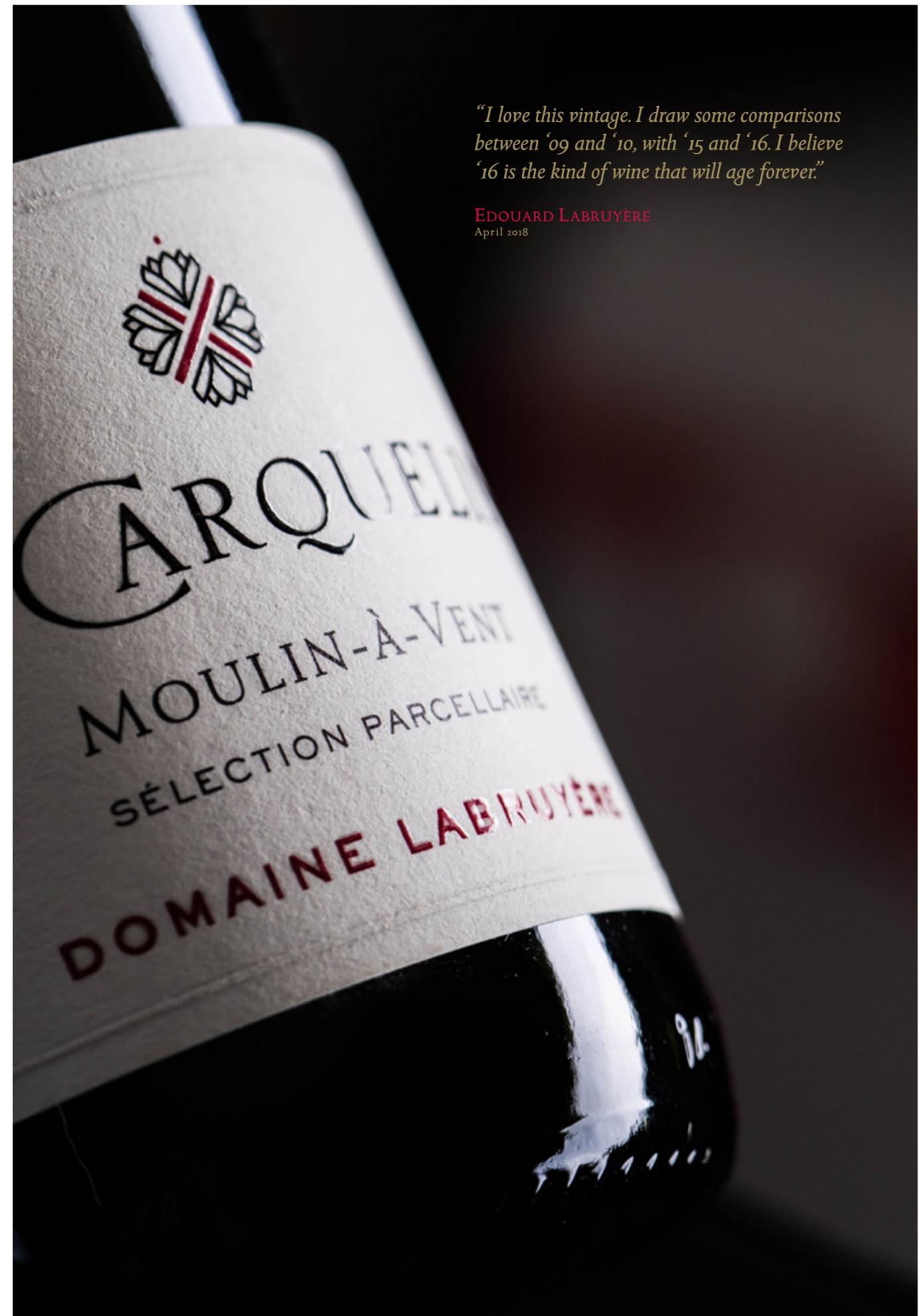
We have a new entrant into the Domaine Labruyère line-up this vintage: the Bourgogne Gamay. This brings the offering to five wines, all from the same village and the same grape variety. The Bourgogne Gamay is something of a junior Coeur de Terroirs, an early drinking celebration of the Gamay grape. The senior three wines, by contrast, are defined by their vineyards and have a decade and more of ageing potential.

2
Domaine Labruyère is the oldest estate in Moulin-à-Vent, dating back to 1850. It consists of 14 hectares of vines, all in the Moulin-à-Vent appellation. Geographically, this is Beaujolais, but stylistically it has more in common with its illustrious neighbours, Burgundy to the north and the Rhône to the south. As winemaker Nadine Gublin says, “I do not make Beaujolais. I make Moulin-à-Vent.”

Corney & Barrow has represented Domaine Labruyère as exclusive UK agent since the 2013 vintage. I urge you to discover these wines, which continue to fly tantalisingly under the radar. I suspect that in years to come, we will look back on these early releases as unbelievably good value. My advice would be to get to know them now, before the rest of the world does!



GUY SEDDON
March 2018



“I love this vintage. I draw some comparisons between ‘09 and ‘10, with ‘15 and ‘16. I believe ‘16 is the kind of wine that will age forever.”

EDOUARD LABRUYÈRE
April 2018

"I am proud that we made a 100% whole cluster Champ de Cour in 2016. It may be easier to drink 2015 in 2-5 years, but after that, the noble aspect of the 2016 will emerge."

EDOUARD LABRUYÈRE
April 2018



4



THE DOMAINE

HISTORY

In 1850, Jean-Marie Labruyère bought ten hectares of vines around Les Thorins, a hamlet in the Romanèche-Thorins commune of the Saône-et-Loire department. 150 years later, the family acquired Le Clos du Moulin-à-Vent. It is the sole *monopole* in the region and lies beside the iconic windmill.

Edouard Labruyère, who grew up at the estate, is the seventh generation to run it. Edouard took over in 2008 and together with winemaker Nadine Gublin and viticulturalist Michel Rovere, has continued to shepherd an estate which is both a Moulin-à-Vent superstar and a shining example of just what the Gamay grape is capable of.

THE TEAM

Edouard Labruyère was born in 1976 at the Domaine. Following a short period as a diplomat in Africa, he returned to the world of wine in 2003, working as a *courtier* in Bordeaux from 2003 until 2008. Edouard took over the family's wine interests in 2008, and in addition to Domaine Labruyère is now responsible for Burgundy's Domaine Jacques Prieur, Pomerol's Château Rouget and the nascent Champagne J.M. Labruyère.

Nadine Gublin has been head winemaker at Domaine Labruyère since 1988. She is a recipient of the Winemaker of the Year award from the *Revue de Vin de France*, the only French woman to have been so recognised. Nadine is also in charge of winemaking at the other Labruyère family properties and is a driving force behind the new Champagne J.M. Labruyère.

Michel Rovere is *Chef de Culture* and *Chef de Cave* at Domaine Labruyère. Born in Mâcon, Michel has lived all his life in Romanèche-Thorins in the heart of Moulin-à-Vent. He joined Domaine Labruyère in 1984 at the age of 18 and has stayed with the family ever since.

5





Moulin-à-Vent



THE VINEYARDS

	Hectares	Average age of vines
Moulin-à-Vent Coeur de Terroirs	10.00 ha	50 years +
Champ de Cour	1.42 ha	50 years +
Le Carquelin	1.75 ha	50 years +
Le Clos du Moulin-à-Vent, Monopole	0.92 ha	70 years +

All vineyard work is done manually, with horses used for ploughing. Vines are spur-pruned and trained in the traditional *gobelet* style, which means cutting them back almost to the vine-head during the winter (making the vine look a little like a goblet). The vines are short, restricting yields. This also means the grapes are low to the ground, the reflected heat affording some protection from frost but the humidity bringing a risk of fungal disease.

There is no rush to harvest here, Michel Rovere being content to wait as long as it takes for sugar and phenolic maturity. Whilst the appellation permits 52 hectolitres per hectare (hl/ha), Domaine Labruyère's yields fall between 22 and 35 hl/ha.

Edouard is very clear that he runs the Domaine with future generations in mind. Viticulture is 'sustainable', avoiding chemical treatments wherever possible, but without being certified organic. Edouard notes that under this regime, both bunches and berries have become smaller, giving a greater ratio of grape skins to juice, and therefore more tannic structure. Added to the limited yields, the result is wines of heightened texture and concentration.

THE CELLAR

Hand-picked Gamay grapes arrive in the cellar for a double sorting, to ensure optimum quality. The grapes were historically 100% destemmed, but Edouard and Nadine have lately added whole bunch fermentation to their repertoire, with Champ de Cour having been 100% whole bunch vinified since 2014, to soften its natural muscularity.

This past aversion to stems possibly comes from a desire to distance the Domaine from the method of carbonic maceration for which Beaujolais became infamous at the peak of the Beaujolais Nouveau fad. Nadine goes to pains to point out that the Domaine has never used and will never use this winemaking style which is synonymous with light bodied, early drinking wines. Indeed, Domaine Labruyère is the polar opposite of these things – the wines are deeply coloured with richly sculpted palates and a decade and more of ageing potential.

Fermentation is temperature-controlled and the wines are matured in oak, with a low proportion of new oak barrels – less than 5% for Coeur de Terroirs, and a maximum of 10% for Champ de Cour and Le Carquelin. Le Clos is the only exclusively barrel-aged wine; its proportion of new oak varies with the vintage. The Domaine has a growing number of 600 litre oak *demi-muids*, with the second-hand 228 litre *pièces* coming from Domaine Jacques Prieur in Burgundy. Winemaking errs towards reduction, protecting the must, with very limited racking. The wines are transferred to concrete vats pre-bottling.



VINTAGE NOTES: FROST, HAIL & SUN

The 2016 vintage in Moulin-à-Vent saw a rather spectacular confluence of weather. Nerve-wracking, to be sure, but the end results are exceptional.

The April frost was sadly not the end of the Domaine's troubles in 2016. The next two months saw two heavy hailstorms hit Moulin-à-Vent, on 27th May and 24th June. Domaine Labruyère's vineyards lost between 30 and 90% of their grapes, but what little remained ripened beautifully in the latter half of the season.

The 2015-16 winter was mild and wet. March was cool and moist, but early April was drier and warmer. Bud burst took place from 9th-12th April, falling within the ten-year average. Late April and May were cold and very humid, with temperatures close to freezing, which slowed the growth of the vines.

Following a rise in temperatures from 7th June, flowering got underway properly on 16th June, three weeks later than in 2015. The hailstorm of 24th June struck the north of Beaujolais with force. Moulin-à-Vent was in the firing line but fortunately, the Domaine's choicest parcels were spared, protected by their surrounding hills.

The summer saw high temperature variations from one week to another, with *veraison* beginning on 10th August, making 2016 one of the tardiest vintages of recent years. Late August and early September were the Domaine's salvation, exceptionally warm and dry, allowing the grapes to ripen fully.

Picking began on 20th September, carried out by the Domaine's habitual 30 pickers. With the exception of Champ de Cour which, as noted, has a very distinctive soil and is whole bunch fermented, almost everything was destemmed.



THE WINES

Rather than getting straight into the detail, let's ask a more basic question: *what are the differences between the wines?* Broadly speaking, the five wines can be split into those which put the Gamay grape centre-stage and those which are made from single vineyards...



TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines

from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

THE 'VARIETAL' WINES

BOURGOGNE GAMAY

This is all about the upfront approachability and loveliness of the Gamay grape. It comes from a variety of plots in and around Moulin-à-Vent. Brightly red-fruited on the nose, it is unmistakably Gamay, brimming with spherical, pure cherries. The palate is soft and giving, juicy and yet focused. A very welcome addition to the range and wonderful to see that having proved itself at the top end, the Domaine is comfortable producing something more recognisably Gamay and, dare we say it, 'Beaujolais'.

Corney & Barrow Score 16.5 to 17
Recommended drinking window from 2019 - 2022

£60.00/case of 6 bottles, in bond UK
£70.00/case of 3 magnums, in bond UK

MOULIN-À-VENT COEUR DE TERROIRS

Being a blend of five parcels, Coeur de Terroirs sits somewhere between the Bourgogne Gamay and the *terroir* wines stylistically. First tasted on an icily cold winter morning, this rose out of the glass like an irradiance of summer sunshine.

Tightly wound red berries, pretty rose petal perfume and a hint of herby spice. Reassessed a few months on, it had lost none of this joyous exuberance, gaining a little pithy grapefruit complexity. The palate is lithe yet assured, poised yet expressive. A confident wine, happy in its own skin.

These are granite soils, rich in manganese and quartz, the 50 year-old vines planted at a density of 10,000 plants per hectare. The grapes are 100% destemmed. Half the wine is matured in concrete vats, the other half in old oak 600 litre *demi-muids*.

Corney & Barrow Score 17+
Recommended drinking window from 2020 - 2026+

£85.00/case of 6 bottles, in bond UK
£95.00/case of 3 magnums, in bond UK

THE SINGLE VINEYARDS

CHAMP DE COUR

The basics: Champ de Cour is the only wine for which whole bunches are used. This entails fermenting entire grape clusters. The resulting wine has an attractively herbaceous, lifted style. The reason whole bunch fermentation has been used here since 2014 is that these are deep, clay soils, which benefit from the softening influence of this technique.

The detail: This south-east facing 1.5 hectare site is split between five different owners. The Domaine's holding lies at the southern extreme. The vines are over 50 years old, planted at 10,000 plants per hectare on granitic soils, with pebbles under thick, dense clay. The wine is aged in large old oak, 600 litre *demi-muids*, for 15 months.

Tasting note: Exotic spices and dried herbs on the nose, this enchants from the off and is unmistakably shaped by whole-cluster vinification. Violets and rose petals, ripe raspberry mingling with a leafy herbaceousness. This brims with *joie de vivre* and in fact increases in potency when left for a few minutes in the glass. The palate has Parma violets and some milk chocolate on the entry, with marked herbal spice. Fleshy red berry fruit is framed by firm tannins, a step up in forcefulness, with nice precise acidity.

Corney & Barrow Score 17.5 to 18
Recommended drinking window from 2022 - 2031+

£105.00/case of 6 bottles, in bond UK
£115.00/case of 3 magnums, in bond UK

LE CARQUELIN

The basics: Le Carquelin is one of the most cherished parcels in Moulin-à-Vent and sits together with Champ de Cour in the Labruyère hierarchy. This is arguably the one which looks most like Pinot Noir, elegant and perfumed, albeit with muscular tannins in youth, repaying a few years in the cellar.

The detail: There are only two producers of Le Carquelin, a 3.5 hectare site, half of which is owned by Domaine Labruyère. This is a south-facing slope, with 50 year old vines planted on friable granite (i.e. it looks like a mixture of granite and sand). When the appellation was created in 1936, this was considered a *premier cru*.

Tasting note: Spicy red berries and rose petals on the nose, a nod both to the perfume of the Côte d'Or and the force of the Rhone valley. Indeed, last year, Nadine Gublin said, "Carquelin is more Châteauneuf-du-Pape than Moulin-à-Vent!" There is a dry-earth minerality on the nose too. The palate is forceful and initially defined by muscle and extract, before fleshy red berries make themselves felt on the mid-palate, lending a refreshing succulence. Fine chalky minerality emerges, contributing to an elegantly grippy finish. Excellent ageing potential here, this is a substantial wine and about as far removed from the popular image of Beaujolais as you can get. 100% destemmed.

Corney & Barrow Score 17.5+
Recommended drinking window from 2021 - 2030+

£125.00/case of 6 bottles, in bond UK
£135.00/case of 3 magnums, in bond UK

LE CLOS DU MOULIN-À-VENT, MONOPOLE

The basics: Le Clos is the only *monopole* (vineyard in sole ownership) in Moulin-à-Vent. Look at any image of the iconic windmill and you will most likely also be looking at this plot. This is the pinnacle of the Domaine's wines: the most ageworthy, the most concentrated, made from the oldest vines. If Le Carquelin is somewhere between Pinot Noir and Grenache, Le Clos offers more than a nod to Syrah – Côte-Rôtie (or perhaps Cornas?) It is spicy and substantial, with strident tannins. This is the only wine to be aged entirely in barrels.

The detail: Le Clos is a south-facing walled vineyard, just under a hectare in size. Its vines are an average of 70 years old, some of them planted pre-phylloxera, *en foule* (untrellised), at a density of 13,000 vines per hectare. This is a unique, arid terroir of hard granite and sand, very rocky and with no topsoil at all. The wine is aged entirely in barrels, the proportion of new oak varying with the vintage conditions, with the remainder being one to two year old barrels from Domaine Jacques Prieur.

Tasting note: A pure, immediate nose of raspberry and blackberry. This could easily be high-class Pinot Noir. The palate is violet-infused and linear, with fine tannins and a lovely acidity, more poised than juicy, buoying the pretty red berry flavours and refreshing the firm tannins. The tannins are the most muscular of the line-up but are beautifully perfume-coated and benefit from the counterpoint of dexterously fleshy raspberry fruit. This needs some cellar time – show it to anyone who claims that Gamay will not age! Le Clos 2016 was 100% destemmed.

Corney & Barrow Score 17.5 to 18+
Recommended drinking window from 2022 - 2032+

£180.00/case of 6 bottles, in bond UK
£195.00/case of 3 magnums, in bond UK

TO ORDER

Please call
020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email
sales@corneyandbarrow.com

Please Note: These wines are released *en primeur*.
Delivery dates to be confirmed. All prices are quoted in bond UK.

CONTACT US

LONDON

1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

NEWMARKET

Belvoir House
High Street, Newmarket
Suffolk CB8 8DH
T +44 (0)1638 600 000
F +44 (0)1638 600 860
newmarket@corneyandbarrow.com

NORTH OF ENGLAND

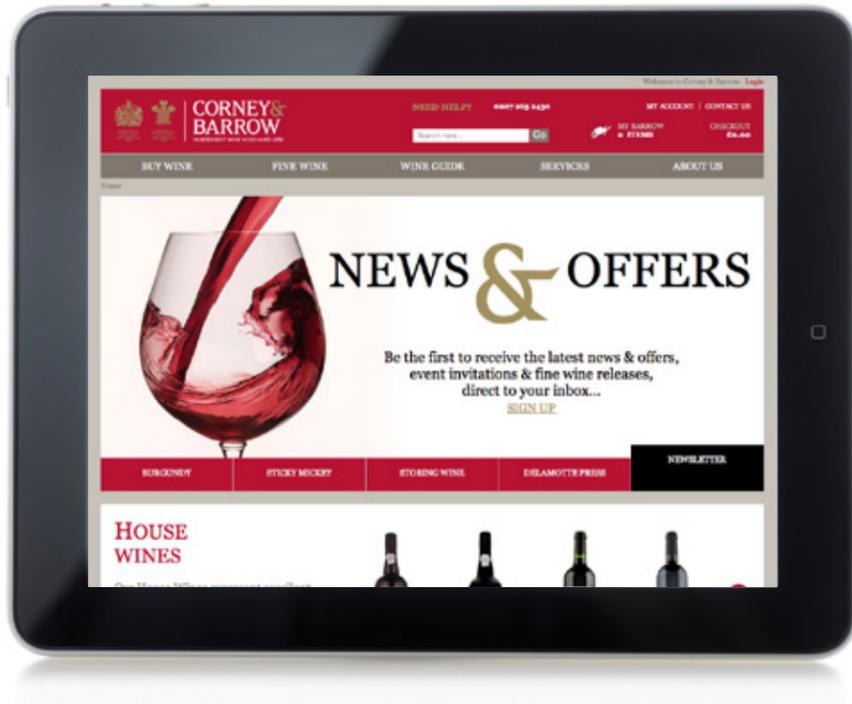
Sedbury Stables
Sedbury Hall, Richmond
North Yorkshire DL10 5LQ
T +44 (0)1748 828 640
F +44 (0)1748 821 928
sedburyorders@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian
Scotland EH37 5UB
T +44 (0)1875 321 921
F +44 (0)1875 321 922
edinburgh@corneyandbarrow.com

AYR

8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
F +44 (0)1292 265 903
ayr@corneyandbarrow.com



www.corneyandbarrow.com



