



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW, 14 FLEET  
LONDON



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THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY & BARROW, 14 FLEET  
LONDON

CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS-1780



  
LE CLOS  
DU  
MOULIN-À-VENT  
MONOPOLE  
DOMAINE LABRUYÈRE

DOMAINE LABRUYÈRE 2017

MOULIN-À-VENT

EXCLUSIVE TO CORNEY & BARROW IN THE UK



*“I do not make Beaujolais.  
I make Moulin-à-Vent.”*

NADINE GUBLIN

## DOMAINE LABRUYÈRE 2017

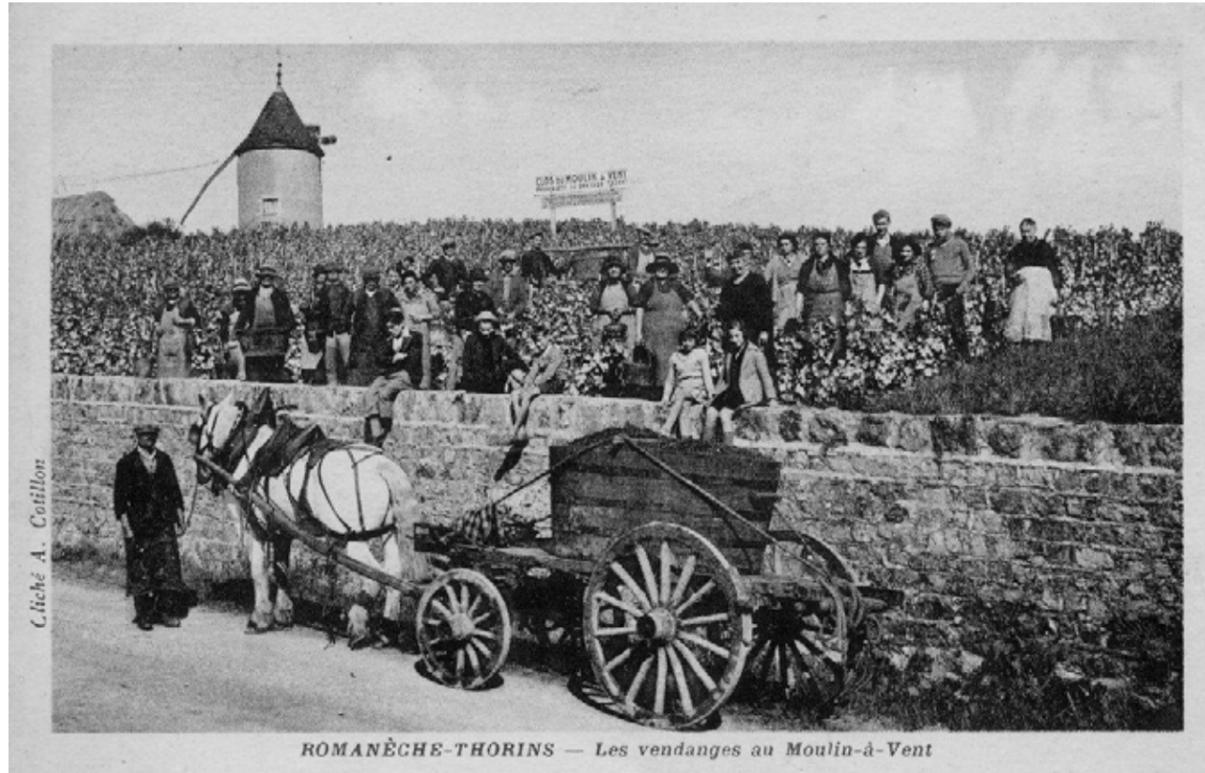
Moulin-à-Vent's oldest estate,  
established in 1850



Domaine Labruyère consists of 14 hectares of vines, all in the Moulin-à-Vent appellation. We have represented the domaine as exclusive UK agent since the 2013 vintage. As I seem to say on a regular basis, these are stunning, age-worthy wines which not only represent a pinnacle of what is happening in the region, but also offer some of the best value in the world of fine wine. If you are a lover of Burgundy or sensitively made northern Rhône... or indeed of top quality Beaujolais, these wines are for you.

*Guy Seddon*

GUY SEDDON  
March 2019



## 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.

Édouard Labruyère, who grew up at the estate, is the seventh generation to run it. Édouard 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.



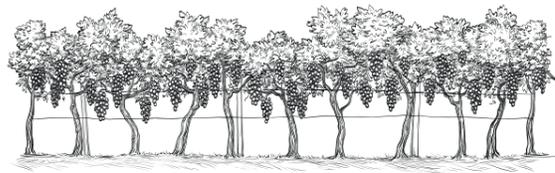
## THE TEAM

**Édouard Labruyère** was born in 1976 at the original family domaine in Moulin-à-Vent, Beaujolais. 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. He has run the family wine estates since 2008.

**Nadine Gublin** has been head winemaker at Domaine Labruyère since 1990. After a decade at the domaine, she was named 'Winemaker of the Year' by the *Revue de Vin de France*, the only French woman to have been so recognised. Nadine describes her approach as "sustainable viticulture, precise winemaking and optimal ripeness".

**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.





## THE VINEYARDS

	PLANTINGS (Hectares)	AVERAGE VINE AGE
Moulin-à-Vent Coeur de Terroirs	9.74 ha	50 years +
Champ de Cour	1.71 ha	50 years +
Le Carquelin	1.75 ha	50 years +
Le Clos du Moulin-à-Vent, Monopole	0.92 ha	80 years +

6 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.

Édouard 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. Édouard 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 CELLARS

Hand-picked Gamay grapes arrive in the cellar for a double sorting, to ensure optimum quality. The grapes were historically 100% destemmed, but Édouard and Nadine have in recent vintages increased the proportion of whole bunch fermentation.

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 1980s Beaujolais Nouveau fad. Whilst whole bunches are used in carbonic maceration, this is where the similarity ends. 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, bubblegummy, 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 - plus of ageing potential.

7 Fermentation is temperature-controlled and the wines are matured in oak, increasingly in large-format 600 litre oak *demi-muids*. New oak is below 5% for Coeur de Terroirs, with 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 second-hand 228 litre *pièces* come from Domaine Jacques Prieur in Burgundy. Winemaking errs towards the reductive, protecting the juice from oxygen with very limited racking. The wines are transferred to concrete vats pre-bottling.





## 2017 VINTAGE NOTES

An early vintage, following a hot, dry summer.

After a cold, dry January, February and March were mild, 2.5°C above average, and with normal rainfall levels. This clement weather saw bud-burst arrive early, a full ten days earlier than in 2016, between 30<sup>th</sup> March and 3<sup>rd</sup> April.

Vine growth was fast, aided by mild temperatures which continued through the first half of April, lack of rain notwithstanding. As in 2016 however, a subsequent sudden cooling slowed development.

After a cool first ten days of May, temperatures began to rise, accompanied by significant rainfall (more than double the norm). Month-end was very hot (4.4°C above average), a little rainy but mostly sunny.

Flowering began early, on 28<sup>th</sup> May, culminating around 2<sup>nd</sup> June, amid slightly-above-normal temperatures. These flowering dates are early, close to those of 2015, and a good fortnight ahead of last year. The rest of June was very hot and dry, with about half the normal rainfall.

The month of July continued in a similar vein, the first half of the month seeing temperatures 2.1°C above average and 44% of normal rainfall. Some storms arrived in the second half of July, at which point *véraison* started (24<sup>th</sup>-28<sup>th</sup> July). The season remained ahead of average, close to 2014, maintaining a fortnight's lead on 2016.

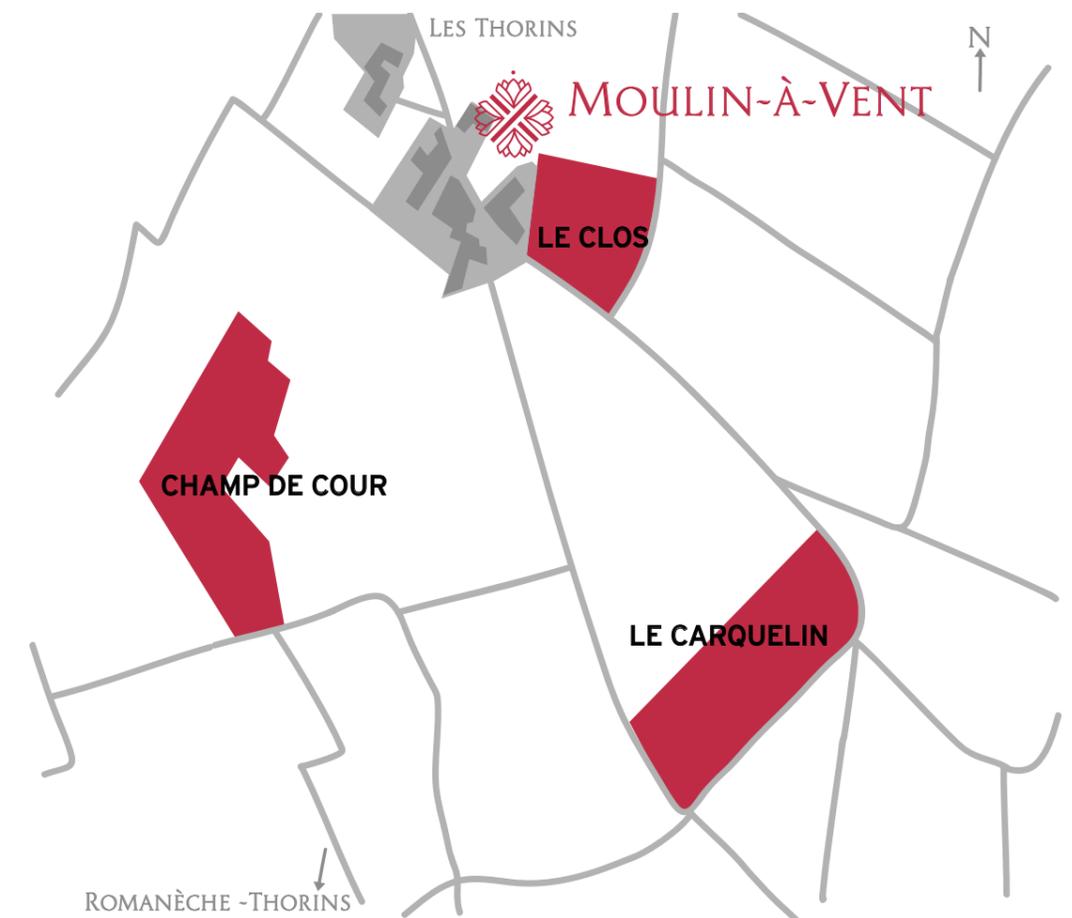
August conformed to the average at first and then became very hot, 3.6°C over the mean, and dry. The only exceptions were heavy thunderstorms during the last two days of the month, which caused temperatures to drop.

September was cooler: ideal for harvest. Picking started at Domaine Labruyère on 5<sup>th</sup> September: Champ de Cour was harvested on 6<sup>th</sup> and 7<sup>th</sup> September, Carquelin on the 7<sup>th</sup> and 8<sup>th</sup> and Le Clos last, as befits its majestic style, on the 12<sup>th</sup>.



## THE WINES

The five wines in this offer fall into two groups: those which put the Gamay grape centre-stage and those which are made from single vineyards. The locations of the three single vineyards are shown on the map below.



### 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. For the benefit of simplicity, wines are scored out of 20. 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. The 2017 has a bright, powerful nose of succulent red cherries, undergrowth and savoury spices – this is not a shy wine and nor is it a formulaic Beaujolais. The palate is joyously fruited, with sweet raspberries, cranberries and a lightly creamy density which provides body and texture. The tannins are so supple, you could drink this now.

Corney & Barrow Score 16.5 - 17  
Recommended drinking from 2021 – 2024

£75/CASE OF 6 BOTTLES, IN BOND UK  
£85/CASE OF 3 MAGNUMS, IN BOND UK

12

### 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. Spicy and darkly fruited on the nose, peppery and with a deft tannic presence.

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 600 litre oak *demi-muids*.

Darkly fruited on the nose, with fine earthy mineral detailing and peppery spice. The palate is quite explosively concentrated, with super-ripe red cherries and a grapefruited, zesty lift adding an exotic aspect. Very approachable, although there is an impressively firm tannic chassis here, which will soften with another year in bottle.

Corney & Barrow Score 17 - 17.5  
Recommended drinking from 2021 – 2027

£95/CASE OF 6 BOTTLES, IN BOND UK  
£105/CASE OF 3 MAGNUMS, IN BOND UK

## THE SINGLE VINEYARDS

### CHAMP DE COUR

**What makes it special?** Champ de Cour was entirely destemmed this year, whereas usually it is whole-bunch vinified. These are deep, clay soils, making for an impressive and ageworthy style of wine.

**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** The absence of this wine's habitual whole-bunch vinification this year makes for a rather impressive take-no-prisoners style in 2017. Whatever may be lacking in upfront approachability is more than made up for in a disarming profundity of dark forest fruit. A briny seam adds to the intensely savoury sensation, leading into a finish of pointed definition.

Corney & Barrow Score 17  
Recommended drinking from 2020 – 2030+

£120/CASE OF 6 BOTTLES, IN BOND UK  
£130/CASE OF 3 MAGNUMS, IN BOND UK

### LE CARQUELIN

**What makes it special?** Le Carquelin is one of the most cherished parcels in Moulin-à-Vent. 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. a mixture of granite and sand). When the appellation was created in 1936, this was considered a *premier cru*. 100% destemmed.

**Tasting note** When first tasted *in situ*, I noted a strong sense of dark rocky minerality. On subsequent tastings in London, this was still present (thankfully!), but buoyed by an additional charm – rose petals, tangerine zest, sweet spices – this is both floral and beautifully ripe. The palate is pitched just-so, between succulent red cherries and rigour from firm tannins and stony minerality. This sits in a class apart from the previous wines, with lots of ageing potential.

Corney & Barrow Score 18  
Recommended drinking from 2022 – 2034

£140/CASE OF 6 BOTTLES, IN BOND UK  
£150/CASE OF 3 MAGNUMS, IN BOND UK

### LE CLOS DU MOULIN-À-VENT, MONOPOLE

**What makes it special?** 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 bears more than a passing resemblance to an elegant Rhône Syrah. 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 dense, dark-cherried, violet-infused, lifted nose with, as in previous vintages that nod to Syrah in its peppery spiciness. 100% destemmed in 2017, this nonetheless has an exoticism and a flair on the vibrantly red-berried palate, which is both joyfully rounded and bristling with energy. Fresh acidity works beautifully in tandem with the firm structure, lifting and buoying the wild strawberry flavours and sweet spices through to a long, sustained finish.

Corney & Barrow Score 17.5 - 18+  
Recommended drinking from 2023 – 2033+

£195/CASE OF 6 BOTTLES, IN BOND UK  
£210/CASE OF 3 MAGNUMS, IN BOND UK

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## To Order

LONDON  
020 7265 2430

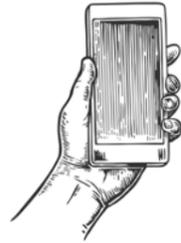
EDINBURGH  
01875 321 921

EMAIL  
sales@corneyandbarrow.com

### PLEASE NOTE

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





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