



SANTENAY

La Comme

Premier Cru

2018



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

La Comme refers to the small « combe » (valley), where the hillside is notched. Facing east-southeast on a slightly sloping hillside, 6%, at an altitude of 250 m. The soil is made up of a clay-loamy overlaying, very stony in its upper part, more red and loam-clayey in its lower part.

Vinification & Ageing

The grapes are handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 24 days in temperature-controlled open oak vats. 100% malolactic fermentation. Wine is aged in oak barrels for 19 months.

Tasting Notes

(Tasted in May 2020)

COLOUR : Dark and intense black red.

NOSE : A beautiful complexity, combining ripe fruits notes, roasting notes, spices and liquorice notes (clove).

PALATE : Density, thickness, structure, very spicy and characterized by a tasty fruitiness (black fruits). Comforting mouth finish with enveloping tannins.

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