

Chateau de la Tour Clos Vougeot Grand Cru "Vieilles Vignes" red 2021 (3 bottles)



Product price:

€1,005.00

Product features:

Area: BURGUNDY

Winemaker: François Labet

Vintage: 2021

Appellation: Clos de Vougeot Grand Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 93-95/100

Cépage dominant: pinot noir

Product short description:

A "must" in Clos Vougeot, the cuvée "Vieilles Vignes" is made for aging. Like all great wines, there is a risk of disappointment if opened too young! Wait for the tannins to soften for a great tasting moment. **If you order 2 x 3 bottles, you will receive the original wooden case from the domaine** and not two neutral cartons.

Product description:

PRESENTATION OF CHATEAU DE LA TOUR
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Château de la Tour Clos Vougeot Grand Cru "Vieilles Vignes" red 2021

Robert Parker's Wine Advocate (William Kelley, Jan. 2023) : 93-95/100. *There's no cuvée Hommage this year, so the fruit of the domaine's oldest vines all went into the 2021 Clos Vougeot Grand Cru Vieilles Vignes, a full-bodied, supple and velvety wine evocative of dark berries, sweet spices, peonies, orange rind and vine smoke. Seamless and layered, with impressive concentration and length, this is built to age with grace.*

Technical sheet written by the domaine :

Grape variety : 100% pinot noir from our own selection. Organic.

Vines : planted in 1910.

Location : The largest owner of Clos Vougeot with 6 ha. The vines are located in the center and near the north wall of Clos Vougeot. The winery and cellars are situated within Clos Vougeot itself.

Soil : clay and limestone, very thin (40cm) supported by thick blocks of chalk.

Vinification : manual harvesting followed by selective sorting. Maceration begins in whole bunches (no destemming) in open tanks for about a week. Fermentation starts (natural yeast) with a temperature rise to 31°C after two weeks. Frequent pumping over. Low pneumatic pressing. Aged in barrels for 22 months (100% new oak barrels from Nevers). Racking before bottling. No filtration or fining.

Wine : extremely concentrated and aromatic. Opening up on the nose, big, long and powerful, with scents of violet, chocolate, Havana tobacco, it will keep for several years. Will be at maturity after 10 years.

To be enjoyed with : cheese or game or on its own.