

Chateau de la Tour Clos Vougeot Grand Cru red 2022 (3 bottles)



Product price:

€645.00

Product features:

Area: BURGUNDY

Winemaker: François Labet

Vintage: 2022

Appellation: Clos de Vougeot Grand Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 95/100

Wine Advocate (Parker): 93-94/100

Cépage dominant: pinot noir

Product short description:

Mythical Grand Cru from Burgundy, crafted for aging.

Product description:

[PRESENTATION OF CHÂTEAU DE LA TOUR
+ ALL ITS OTHER CUVÉES IN STOCK](#)

Comments on this:

Château de la Tour Clos Vougeot Grand Cru red 2022

RVF Guide to the Best Wines of France 2025 (August 2024): 95/100. *Half of the whole-cluster fermentation in Clos de Vougeot, a serious and structured wine with pronounced fruit maturity, deep*

and spicy, captivating with notes of sloe, leather, and fresh earth.

Robert Parker's Wine Advocate (William Kelley, Jan. 2024): **93-94/100**. *The 2022 Clos Vougeot Grand Cru reflects Edouard Labet's efforts to render this cuvée a bit more suave and refined by adapting vinification to each parcel with a view to optimizing the components of his blend. Offering up aromas of dark berries and plums mingled with orange zest, incense, and spices, it's full-bodied, layered, and concentrated, with a rich and enveloping core of fruit.*

Technical sheet written by the domaine:

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

Vines: aged 45 and 50 years.

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 with whole clusters (no destemming) in open tanks for about a week. Fermentation follows (natural yeast) with a temperature rise up to 31°C after two weeks. Frequent punching down. Low pneumatic pressing. Aging in barrels (50% new) for 18 months, then racking and bottling without filtration.

Wine: concentrated and aromatic. Superb on the nose, long and powerful, with violet, black fruits, mint. Will reach its peak after 7 years.

To be enjoyed with: roasted meat, duck, or cheese.