

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



Product price:

€1,005.00

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: 96/100

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 (6 bottles)** and not two neutral cartons.

Product description:

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

Comments on this

Château de la Tour Clos Vougeot Grand Cru "Vieilles Vignes" red 2022

RVF Guide to the Best Wines of France 2025 (August 2024): **96/100**. *More floral, between rosewood and cinnamon, the Vieilles Vignes version offers more juice and density of flesh, with crunchy and polished tannins: the fruit and freshness remain very present.*

Robert Parker's Wine Advocate (William Kelley, Jan. 2023): **93-95/100**. *The 2022 Clos Vougeot Grand Cru Vieilles Vignes is more reserved, unwinding in the glass with notions of wild berries, orange zest, peonies, and sweet spices. Full-bodied, rich, and layered, with an almost unctuous core of fruit, lively acids, and a long, resonant finish, it's built for the cellar.*

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 located within Clos Vougeot itself.

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

Winemaking: manual harvesting followed by selective sorting. Maceration begins in whole clusters (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. Aging in barrels for 22 months (100% new Nevers oak barrels). Racking before bottling. No filtration or fining.

Wine: extremely concentrated and aromatic. Opening up on the nose, big, long, and powerful, 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.