


Pierre Labet, Vougeot (Burgundy)

# Beaune Clos du Dessus des Marconnets Blanc AC

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| **Vintage** | 2022 |
| **Winemaker** | Pierre Labet |
| **Region** | Burgundy |
| **Alcohol** | 13.5% vol. |
| **Grapes** | 100% Chardonnay |

## Winemaking

The grapes from 40- to 50-year-old vines are hand-harvested. The vineyard is located north of Beaune, on the border with Savigny-lès-Beaune, with an eastern exposure. A gentle pneumatic pressing is carried out over 4 to 5 hours at low intensity to delicately extract the grapes' aromas and components. Alcoholic and malolactic fermentation occurs in oak barrels of 350 and 450 liters, allowing the wine to develop its complex flavor nuances. After an aging period of 18 months, the wine is fined and filtered if necessary to ensure the best result.

## Our tasting note

Brilliant lemon yellow. The nose captivates with aromas of pear, praline, flowers, lime zest, and mandarin. On the palate, it is rich and juicy, with lively acidity and a mineral finish.

## Pierre Labet



The Labet family has always had a deep connection to Burgundy and owns the renowned Domaine Pierre Labet in Beaune. The current owner, François Labet, manages not only the wine production under the Domaine Pierre Labet name but has also been overseeing the historic Domaine Château de La Tour in Clos de Vougeot since 1986. Historical records show that the Labet family has been settled in Burgundy for over 500 years and is deeply rooted in the region. For example, François Labet's grandfather was the mayor of Beaune. The vineyards of Domaine Pierre Labet are managed with the same care as those of Château de La Tour. François Labet places great emphasis on vine care, using only copper, sulfur, and biodynamic preparations.
The wines of Domaine Pierre Labet reflect the uniqueness of each vineyard and offer a perfect balance between minerality and fruit.

## Suitable with

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