



Pierre Labet, Vougeot (Burgundy)

Meursault «Clos des Tillets» AC

Vintage	2023
Winemaker	Pierre Labet
Region	Burgundy
Alcohol	13.5% vol.
Grapes	100% Chardonnay

Winemaking

The vineyard is located to the north of Beaune, on the border with Savigny-lès-Beaune, with an eastern exposure. The grapes from 20-year-old vines are hand-harvested. A gentle pneumatic pressing is carried out over 4 to 5 hours at low intensity to delicately extract the aromas and components from the grapes. After clarification, alcoholic fermentation begins in oak barrels, about 30% of which are new, with a capacity of 350 to 450 liters. The wine then ages for 18 months, with regular stirring of the lees to add depth and complexity. This is followed by fining and filtration.

Our tasting note

Clear, golden yellow color. The nose is very elegant, with notes of fruit and white flowers. This full-bodied and complex wine recalls crisp green apples, complemented by aromas of cream, fresh almonds, and floral nuances. With its taut and mineral character, it shows remarkable aging potential.

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

