



CHÂTEAU DE LA TOUR & DOMAINE PIERRE LABET

Corney & Barrow's relationship with François Labet is now well into its second decade, following an introduction by Jean-Charles le Bault de la Morinière. We are delighted to represent all of his wines exclusively in the United Kingdom and Singapore.

We were extremely fortunate to have forged a partnership here at a point where journalists and wine lovers alike became aware of the rising quality, attention to detail and respect for the environment exercised here, under François Labet's watch.

François is a busy man. He is the lynchpin of the two domaines presented in this release, as well as his responsibilities as president of the Union des Grands Crus de Bourgogne and recently the president of the Bureau Interprofessionel des vins de Bourgogne (BIVB).

In addition to Château de la Tour, in the Clos de Vougeot, François' family has holdings in Beaune, Meursault and Gevrey-Chambertin. All of the wines are produced organically and the wines, bottled under the name of Francois' late father Pierre, enjoy the same care and attention as those at Clos de Vougeot.





2016 VINTAGE NOTES

FRANÇOIS LABET

February 2018

2016 was clearly a difficult year due to that savage frost but, in common with many of our producers, François was sanguine when we visited. The wines produced, though devastatingly reduced in quantities, have exceeded all expectations in terms of quality.

Frost was not the only issue as mildew, so often the case, was also a threat. François kept on top the problem – lots of man hours in the vineyard ensuring the vines were protected. Harvest began on the 22nd September for the Domaine Pierre Labet wines, followed by Clos de Vougeot.

The crop was down by 50%

Jon de Belig

ALISON BUCHANAN

February 2018





Château de la Tour

Château de la Tour, established in 1890, is the largest proprietor of the Clos de Vougeot, owning five and a half hectares of vines. The Clos is extraordinarily large by Burgundy standards, some 50 hectares, all designated grand cru. This family-owned domaine therefore accounts for around 11% of the appellation, on good sites.

The holdings of Château de la Tour predominantly constitute two parcels, one close to the château itself, with another smaller holding (recently replanted) higher on the slope, bordering Les Échézeaux.

The vines have an average age of 67 years, with a one hectare plot planted in 1910 at their heart.

The Domaine has been organic since 1992. Yields are controlled by rubbing out every second bud, which gives a well aerated canopy. François prefers this to green harvesting (of which he is not a fan.)

There has always been rigorous grape sorting here and, in 2016, they had additionally a new vibrating sorting table before whole bunches were loaded into fermentation vats. These are then cooled to around 6°C for a week. Fermentation starts spontaneously, following which a maximum temperature of 29°C is maintained.

Once fermentation ends, the wine is racked off immediately, avoiding any rusticity. Around 50% new oak is used for the Cuvée Classique and 100% for the Vieilles Vignes and Hommage.



THE WINES

CLOS DE VOUGEOT, GRAND CRU CUVÉE CLASSIQUE

Jet-ruby in colour, this presents red berries and cherries on the nose, intensely concentrated with focused, sweet old vine fruit, underpinned by crushed stone minerals and spice. The concentration must be due in part to the low yields – circa 20 hl/ha. The palate reflects the aromatics of the nose, supple and generous with lifted freshness. Almost alarmingly accessible initially, this nonetheless reveals latent tannic persistence – will age well.

Corney & Barrow Score 18+ Recommended drinking from 2022 - 2030+

£625/case of 6 bottles, in bond UK £645/case of 3 magnums, in bond UK

CLOS DE VOUGEOT, GRAND CRU VIEILLES VIGNES

Last year there was a move away from using grapes from only the oldest block. Now we also have older vine fruit from various parcels, from several separate pickings. A glittering ruby in colour, this has a stunning nose, revealing power and elegance in perfect balance. Cherries, cassis, wild blackberry liqueur and violets all play a role, reflected on the palate which is sumptuous, luxuriant and super-ripe yet with a refined, well-integrated tannic backdrop. There is wonderful old vine fruit sweetness on the finish.

Corney & Barrow Score 18.5 Recommended drinking from 2024 - 2034+

£995.00/case of 6 bottles, in bond UK £1015/case of 3 magnums, in bond UK

CLOS DE VOUGEOT, GRAND CRU VIEILLES VIGNES, HOMMAGE À JEAN MORIN

Here they harvest the first bunch on the fruiting canes of these old vines. The nose is beguilingly perfumed, rich in blueberry fruit and raspberries, perfumed with violet and rose - benchmark Pinot. The palate balances innate power and sublime elegance – also beautifully aromatic – all underscored by well-rounded, integrated, tannins, enrobed in fruit. Beautifully fresh – very impressive.

Corney & Barrow Score 19 Recommended drinking from 2025 - 2035+

£2650/case of 6 bottles, in bond UK £895/case 1 magnum, in bond UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. You seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.





DOMAINE PIERRE LABET

The wines sold under the Domaine Pierre Labet name are vinified at Château de La Tour and enjoy the same fastidious attention to detail as those from Clos de Vougeot and the vineyards are also organically farmed.

100% whole bunches are used here, giving a lifted, sappy quality to the wines. No sulphur dioxide is used at harvest, François choosing to protect the grapes using carbon dioxide (dry ice) at the top of the vats. There is no racking after malolactic fermentation. The wines are left to settle in vat after pressing.

The white wines are given brief periods of lees contact following fermentation, but no *bâtonnage* (lees stirring). Whites are given a light fining, whereas there is none for the reds. None of the wines are filtered.





Corney & Barrow Score 17 Recommended drinking from 2019 - 2024

£120/case of 6 bottles, in bond UK

BEAUNE CLOS DU DESSUS DES MARCONNETS

Bright ruby in colour, this has a lovely nose, sappy, appetising, sweet and concentrated with lovely freshness. Ripe on the palate it reveals further aromatic concentration, violet rose and briny minerals - a "vin gourmand".

Corney & Barrow Score 17.5+ Recommended drinking from 2020 - 2025

£195/case of 6 bottles, in bond UK

BEAUNE 1ER CRU COUCHERIAS

Deep ruby, this has lovely intensity. One can immediately grasp its *premier cru* status. Violet and rose, pink pepper spice, hints of tea and enticing red fruit, cherries and *crème de cerise* prevail on both the nose and palate allied to a profound mineral base. Layered and complex, perfumed and rather exotic, this is very satisfying, a fine ambassador for the Beaune *appellation*.

Corney & Barrow Score 17.5 Recommended drinking from 2020 - 2026

£245/case of 6 bottles, in bond UK

GEVREY-CHAMBERTIN VIEILLES VIGNES

Intense jet ruby-cherry, this is perfumed with violet and rose underpinned by earthy minerals. There is lovely old vine fruit sweetness and concentrated cherries on the palate, layered and complex, lifted and fresh in style, with the intrigue of exotic spice – very fine - benchmark quality Gevrey-Chambertin.

Corney & Barrow Score 17.5 to 18.5 Recommended drinking from 2020 - 2025+

£275/case of 6 bottles, in bond UK

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This presents lemongrass and green apple on the nose. It is easy, accessible, richly textured and ripe, gaining body and texture from extended lees contact. François does not believe in stirring, the fermentation process itself creating natural movement. This is something of a no-brainer - verging on decadence – but with just enough acidic backbone adding refreshment.

Corney & Barrow Score 17.5 Recommended drinking from 2018 - 2021

£120/case of 6 bottles, in bond UK

SAVIGNY-VERGELESSES 1ER CRU

This will be the last harvest for some years, as François embarks on a replanting programme....a great swansong however. The nose and palate exalt in bright, focused orchard fruit, very pure and fine. Lemongrass and grapefruit zest add complexity and the finish shows extraordinary drive – upbeat, mineral rich and poised.

Corney & Barrow Score 17.5 to 18 Recommended drinking from 2019 - 2023

£245/case of 6 bottles, in bond UK

BEAUNE BLANC CLOS DU DESSUS DES MARCONNETS

As the name suggests, this lies above Les Marconnets, on the border with Savigny and at the beginning of the wooded Montagne de Beaune. Green-gold in colour, this hints at lemon puff biscuits, citrus drizzle cake and *tarte tatin*. The palate follows with green apples, stony minerals and buttered shortcake – lovely balance. The finish is lively, upbeat and focused with terrific energy – a fine flag-bearer.

Corney & Barrow Score 16.5 Recommended drinking from 2018 - 2022

£185/case of 6 bottles, in bond UK

MEURSAULT LES TILLETS

Here less than 20hl/ha were produced - distressing of course but the frost acted as a natural pruning mechanism, leading to great intensity. The nose is gorgeous, electric, hair raising with green apples, lemongrass and grapefruit zest all playing a role. The palate, in contrast, is much richer than the nose suggests, opulent and rounded, albeit with clear mineral definition. This is a joyful wine, exuberant yet with innate opulence. François suggest that 2016 is similar to 2014, lacking the *maquillage* (make-up) of 2015.

Corney & Barrow Score 17.5+ Recommended drinking from 2019 - 2023

£250/case of 6 bottles, in bond UK



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