

# Pierre Labet Meursault Les Tillets 2022

## GRAPE VARIETY

Chardonnay: 100%

## VINEYARD AGE

The wines come from a small 0.25-hectare parcel in the upper part of Le Poruzot-Dessus. The vines are approximately 35 to 60 years old, passed down through the Jobard family, contributing to the wine's complexity and concentration.

## SOIL TYPE

The vineyard is planted on stony marl and Jurassic limestones soils, typical of Pozurots, which provide excellent drainage and support the wine's structure and mineral tension.

## HARVEST

Grapes are hand harvested from an east-facing slope. Harvested from mid to late September.

## VINIFICATION

Traditional fermentation take place entirely in oak barrels with indigenous yeasts. New oak kept to a minimum (around 20-25%). No Bâtonnage is performed, allowing the wine to develop naturally in the cool cellars. Aging continues for approximately 18 months before bottling.

## BOTTLE AGING

After extended barrel aging, the wine is allowed to settle before bottling to preserve its natural purity, texture, and freshness. The entire process from harvest to bottle takes about 18 months.

## TASTING NOTES

This wine opens with expressive aromas of ripe orchard fruits such as pear and peach, along with the notes of clementine, white flowers, toasted hazelnuts, fresh pastry, and subtle butter. There is a fleshy texture and a touch of nuttiness that sets it apart from the domain's other cuvées. The finish is long, focused, and mineral-driven, offering both elegance and power.

## REGION

Meursault 1er Cru Poruzots, Burgundy, France

**ALCOHOL:** 14.0% ABV

**SERVING TEMPERATURE:** 12–14°C (53.6–57.2°F) for its aromatic complexity and structure.

