

THIBAUT LIGER-BELAIR
NUITS-SAINT-GEORGES
CÔTE D'OR

Bourgogne Chardonnay "Les Charmes"

AOC Bourgogne, Bourgogne, France



PRESENTATION

This cuvee comes from a blend between some wine from 60 % Maconnais in the area of Lugny and 40% Montagny in the cote Chalonnaise.

This two soils give each one something different:

The wines from Lugny with the limestone give some freshness and some minerality of structure; we can find some aromas of citrus, grapefruit and white roses.

The wines from Montagny give some note of ripe pear and peach. In the mouth, the wine is always fresh, young at heart, frisky, alluring, and rich in spicy back-flavours.

THE VINTAGE

19500 bottles, 180 magnums and 12 jeroboams have been produced in 2018.

LOCATION

This cuvée is made from grapes located in the Macôn region in southern Burgundy.

The terroir "les Charmes" is a terroir located in the east of the appellation.

TERROIR

The soils of Lugny wines are composed of limestone bringing freshness and a mineral structure to this cuvée while the soils of Montagny wines are more clayey, with white marl bringing roundness and density.

This terroir has a southern exposure which offers a good maturity compensated by a terroir composed mainly of limestone which offers a very nice freshness.

The south-east exposure often offers a good maturity and some exotic and citrus aromas brought by the white limestone soil. We never use wood aging to preserve the freshness and purity of this terroir.

WINEMAKING

Harvesting is manual and followed by slow pressing of 3 hours.

Aged in stainless steel tank for 14 months.

VARIETAL

Chardonnay 100%

TASTING

This wine has a pretty yellow flower and albumen-tinged bouquet that feels quite precise. The well-defined palate offers tangerine and custard creams on the entry, a fine bead of acidity and a lovely, white-chocolate-tinged finish.

