



Thibault Liger-Belair Successeurs, AOC Corton Grand Cru, "Clos du Roi", Rouge, 2018

AOC Corton Grand Cru, "Clos du Roi",

THE VINTAGE

484 bottles, 36 magnums and 6 jeroboams were produced for the 2018 vintage.

LOCATION

0,30 ha planted in 1956.

It's one of the most famous terroir of Corton located in the south part of the hill just before the hill turn on the south side.

TERROIR

The soil is rich in red clay, rich in iron with slightly calcareous.

VINIFICATION

Harvesting is manual with 25% of whole clusters.

3 weeks of fermentation with very light extraction.

50% of new oak barrels are used for an aging period of 20 months.

VARIETAL

Pinot Noir 100%

TASTING

Fermentation was slow this year, which has given a wine of huge complexity and detail. There are lovely touches on the palate with creamy black cherry and delightful tannins which are initially intensely silky before transforming into firm, rocky, limestone layers that coat the palate. Drink 2024-2032.

