

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

Bourgogne Chardonnay "Les Charmes"

AOC Bourgogne, Bourgogne, France



PRESENTATION

This is the first white wine we have produced in the domaine since 2011. The Chardonnay grape varieties come from the Mâconnais in the beautiful region of Lugny near the birthplace of the first Chardonnay produced in Burgundy.

LOCATION

This wine is a blend from plots in the Lugny appellation in the Saône-et-Loire département.

TERROIR

"Les Charmes" is located at the east of the appellation, composed mainly of very white limestone soil.

Its southern exposure offers a good maturity; while the terroir of limestone helps bring beautiful freshness, which compensates the natural richness in the wine.

IN THE VINEYARD

The average age of the vines is over 40 years old, with the particularity that it is partly composed of Chardonnay plants called "musky" which give the wine all its originality.

WINEMAKING

The grapes are harvested by hand and followed by a slow pressing of 3 hours.

AGEING

The wine is aged in stainless steel tanks for 14 months.

We avoid using oak in order to preserve the freshness and purity of the terroir.

VARIETAL

Chardonnay 100%

13 % VOL.

SERVING

Serve at 13°C

TASTING

This white Burgundy is fresh, harmonious and delicate. Always very pleasant in its youth, it reveals notes of exotic fruits and citrus fruits, enhanced by a velvety texture. The finish is powerful and embraced with spicy notes such as white pepper, star anise.

