



Thibault Liger-Belair Successeurs, AOC Corton-Charlemagne Grand Cru, Les Languettes, Blanc, 2018

AOC Corton-Charlemagne Grand Cru, Les Languettes,



THE VINTAGE

504 bottles, 30 magnums and 3 jeroboams were produced for the 2018 vintage.

LOCATION

0.15ha of parcel is located in the commune of Aloxe-Corton, climate "Les Languettes" south/south-east slope and on the highest part of the hill of Corton. The slope is steep (about 20%).

TERROIR

The soil is marly and rich in clay. The limestone alternates with the marl, under a thin layer of rendzine.

WINEMAKING

Harvesting is manual and followed by slow pressing of 8 hours. 50% of new oak barrels are used for an aging period of 18 months.

VARIETAL

Chardonnay 100%

TASTING

This wine has a delicate character with notes of butter, citrus, lime blossom, cinnamon and flint. This 2018 vintage has a well-defined bouquet with mineral, crushed stone, jasmine and yellow plum notes. The palate is well balanced and concentrated with long finish.

