

THIBAUT LIGER-BELAIR

Corton Grand Cru Les Renardes

SURFACE AREA

Our parcel is 0.3 ha (0.75 acres) planted in 1956.

TERROIR

This appellation is located on the mid-slope of the hill of Corton. We consider it one of the most prestigious climates of Corton. This vines sprout on a soil with a high concentration of limestone on the bottom of the hill and more clay on the top, unlike the rest of the Côte de Beaune. This feature is due to a limestone flaw which is located in the middle of the plot that reappears on the lower part of the hillside of Renardes.

PERSONALITY

This terroir offers wines with a lot of complexity. I like to say that it's an intellectual wine, always with a great freshness thanks to the presence of limestone in the soils. This wine has a great depth, and it is necessary to tame it to experience it perfectly. This appellation is known as "Renardes" because its wines are always very rich with animal, leather, and black fruit notes.

VINIFICATION & AGING

- The grapes are harvested by hand with 40% whole clusters
- 3 weeks of fermentation with very moderate intervention
- The aging is 60% in new barrels for 22 months.

TASTING NOTES

This wine has a floral and fragrant bouquet. Medium-bodied with fine, earthy tannins at the end.

