

THIBAUT LIGER-BELAIR

Aloxe Corton Premier Cru La Toppe au Vert

SURFACE AREA

Our parcel is 0.31 ha (0.75 acres) planted in 1965.

TERROIR

This parcel is at the heart of the village Ladoix Serrigny on the slopes southeast of the hill of Corton down below Corton Vergennes. The meaning of the name of this climate reflects of the quality of its geographical location. The term "toppe" or "teppe" of the pre-Latin root "tippa," means a land on a hillside receiving a nice exposition; a land left uncultivated in expectation of planting it with vines. As to the term "vert," which owed originally to the word "vers," it means slopes in the Burgundian dialect. Soil of a thin and clayey texture and moderate stoniness. It is the result of the alteration of the limestone in the formation of the limestones of Comblanchien. This type of soil leads the vine's root system to develop more horizontally than vertically.

PERSONALITY

I like to describe the wines of this terroir as being light without being skinny, the limestone soils offer nice elegance and tension. This wine is characterized by beautiful purity and great finesse and offers a beautiful length. This is a Premier Cru Aloxe Corton which is a little different from the standards of appellation due to the finesse of the tannins, which directs it more towards a characteristic wine product of the Côte de Nuits.

VINIFICATION & AGING

- The grapes are harvested by hand and partially destemmed
- 3 weeks of fermentation with a very moderate intervention and few pigeages
- The aging is 50% in new barrels for 20 months

TASTING NOTES

This wine has a bouquet of blackberries and earth with a tight aroma and just a touch of leafiness. The palate is medium-bodied with grainy tannins, a touch of acidity, and black currant leading to a well-defined finish.

