



THIBAUT LIGER-BELAIR

PROPRIÉTAIRE À NUITS-SAINT-GEORGES

CÔTE D'OR

BOURGOGNE LES GRANDS CHAILLOTS



The origins of the grapes used to produce this cuvée bring a consistency to the wine which gives it greater aging potential than one would expect from the Burgundy appellation. It is a wine which surprises by its length and its behavior.

LOCATION

This wine is a blend of appellations located in the commune of Nuits-Saint-Georges and Chambolle-Musigny. A plot of the estate extends over one hectare with vines planted between 1978 and 1986 while the two-hectare plots located in Chambolle-Musigny were planted between 1954 and 1962.

TERROIR

The different plots selected for this demanding blend are planted on clay-silty soils.

WINEMAKING

The harvest is manual with 20% whole harvest. 3 weeks of fermentation with a very gentle extraction.

AGING

25% new oak barrels are used for a period of 15 months.

GRAPES

Pinot Noir: 100%

TASTING NOTES

Exceptional length and hold. The mouth is structured with beautiful pure black fruits (blackcurrant, currant, blackberry). and frank, fine tannins and a mineral freshness that balances the whole. There finish evokes liquorice. This wine already offers a lot of pleasure today, and will gain in complexity after a few years of keeping.

GREEN PRACTICES

- Certified Organic
- Vegan Practicing

