



THIBAUT LIGER-BELAIR

PROPRIÉTAIRE À NUITS-SAINT-GEORGES

CÔTE D'OR

CLOS-VOUGEOT GRAND CRU



The diversity of terroirs gives a rich and dense wine, much closer to the roundness and finesse of Vosne-Romanée than to the power of Clos-Vougeot from the north of the appellation.

LOCATION

0.75 ha of vines. 40% of the vines were planted in 1992 and 60% in 1944. The estate's plot is located in the southern part of the appellation, at the corner of the wall separating Les Echézeaux from Clos-Vougeot at a place called "les Baudes Basses".

TERROIR

Its originality lies in the length of its rows - 200 meters - on three different soils: - First a stony soil with a large proportion of clay, - Then a soil made up of small pebbles with a high proportion of red clay rich in iron oxide, - Finally a finer soil with clays and silts. We often speak in Burgundy of a round cuvée because it takes up all the types of soil that we can find in the appellation.

WINEMAKING

The harvest is manual with 40% whole harvest. 3 weeks of fermentation with a very gentle extraction.

AGING

60% new oak barrels used for an aging period of 20 months.

GRAPE VARIETY

Pinot Noir

TASTING NOTES

This wine is relatively rich and dense by the standards of its appellation. The bouquet exhales notes of black fruits and an earthy side. On the palate it is a dense and structured wine. The tannins are firm without any dryness. It is a long and dense wine which will require patience before fully expressing itself.

GREEN PRACTICES

- Certified Organic

