



THIBAUT LIGER-BELAIR

PROPRIÉTAIRE À NUITS-SAINT-GEORGES

CÔTE D'OR

RICHEBOURG GRAND CRU



Always of great depth, it surprises with its length and complexity, it is both structured and refined. We often lack superlatives to describe him, but sometimes, is he obliged to give some rather than simply let himself be carried away by the wine?

LOCATION

0.52 ha of vines planted between 1931 and 1936. This plot, considered one of the greatest vintages of Vosne-Romanée, is also the oldest. It is located in the historic part of Richebourg, in the south of the appellation, about fifty meters north of Romanée-Conti.

TERROIR

How difficult it is to describe this terroir as it is so complex. There are obviously clays and limestones but in extremely varied shapes and colors, giving it this complexity.

WINEMAKING

The harvest is manual with 30% whole harvest. 3 weeks of fermentation with very gentle extraction.

AGING

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

GRAPE VARIETY

Pinot Noir

TASTING NOTES

This wine has an intense bouquet of violets and rose petals, has notes of blackberry, raspberry, wild strawberry, pomegranate, blackcurrant, truffle with several spicy notes. The palate is relatively full-bodied and rich with good intensity and minerality with a long finish.

GREEN PRACTICES

- Certified Organic

