

# Domaine Thibault Liger Belair Bourgogne Aligote CI

## THE FACTS

**COUNTRY:** France

**REGION:** Burgundy

**APPELLATION:** Cote de Nuits

**CEPAGE:** 100% Aligote

**WINEMAKING:** The harvest is manual and followed by skin maceration for a week with a long pressing of 8 hours.

**ALCOHOL BY VOLUME:** 12.8%

**AGING:** Aged in oak barrels for 15 months.

## THE STORY

Domaine Thibault Liger-Belair represents the continuation of a 250-year-old winemaking tradition passed down through the Liger-Belair family. Thibault Liger-Belair took over the family vines in 2001 at age 26, founding his namesake domaine in Burgundy. What began with premier and village-level Pinot Noir has since grown to include Grand Cru holdings and an expansion into Beaujolais, where the domaine now produces a Beaujolais-Villages and several site-specific Moulin-à-Vent wines—all crafted with precision, heritage, and a clear sense of place.



## THE ADJECTIVES

**OVERALL:** Fruity & Aromatic

**AROMAS / FLAVORS:** peach, white licorice, lemon, green apple

**MOUTHFEEL:** Fresh & Soft

## THE SELLING POINTS

Lengthy for this appellation

**AWARDS:** 90pts Inside Burgundy

**SUSTAINABILITY:** Certified Organic

**PAIRINGS:** oysters, baked salmon, roasted vegetables, brie cheese

