

Domaine Thibault Liger Belair Bourgogne Gamay Les

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Cote de Nuits

CEPAGE: 85% Gamay, 15% Pinot Noir

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

ALCOHOL BY VOLUME: 13.0%

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: Balanced & Elegant

AROMAS / FLAVORS: cherry, strawberry, earthy, leather,

MOUTHFEEL: Acidity & Minerally

THE SELLING POINTS

SUSTAINABILITY: Vegan

PAIRINGS: galloway porterhouse steak, roast pheasant with bread sauce, coq au vin, mushroom risotto

