

# Domaine Thibault Liger Belair Bourgogne Rouge Le\_2

## THE FACTS

**COUNTRY:** France

**REGION:** Burgundy

**APPELLATION:** Cote de Nuits

**CEPAGE:** 100% Pinot Noir

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

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 25% new oak barrels are used for a period of 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:** Light & Complex

**AROMAS / FLAVORS:** blackberry, black cherry, raspberry, strawberry, leather, oak

**MOUTHFEEL:** Luscious & Minerally

## THE SELLING POINTS

**AWARDS:** 90pts Wine Spectator

**SUSTAINABILITY:** Certified Organic, Vegan

**PAIRINGS:** duck breast, fried chicken, risotto cakes, soft cheeses

