

Domaine Thibault Liger Belair Corton Charlemagne Grand Cru Les Languettes

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Cote de Nuits

CEPAGE: 100% Chardonnay

WINEMAKING: The harvest is manual and followed by a long pressing lasting 8 hours.

Vinification can last up to 8 months.

ALCOHOL BY VOLUME: 14.5%

AGING: Aged 18 months in 50% new oak barrels

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: Delicate & Floral

AROMAS / FLAVORS: Floral, yellow plum & exotic fruits

MOUTHFEEL: Well-balanced & Concentrated

THE SELLING POINTS

PAIRINGS: Baked fish, creamy pasta dishes, cured meats

