

Domaine Thibault Liger Belair Hautes Cotes De Nu_2

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Cote de Nuits

CEPAGE: 100% Pinot Noir

WINEMAKING: The harvest is manual and entirely de-stemmed. Three weeks of fermentation with very gentle extraction.

ALCOHOL BY VOLUME: 13.5%

AGING: 30% new oak barrels used for an aging period of 18 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: Complex & Strong

AROMAS / FLAVORS: cranberry, raspberry, earthy, smoke, cocoa

MOUTHFEEL: Elegant & Medium bodied

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: roast chicken, mushroom bruschetta, seared scallops

