# Domaine Thibault Liger Belair Vosne Romanee Aux Reas

## THE FACTS

CC UNTRY: France REGION: Burgundy

AFPELLATION: Cote de Nuits CEPAGE: 100% Pinot Noir

W NEMAKING: The harvesting is done by hand, and the grapes are fully destemmed. The

fermentation process spans three weeks with a very gentle extraction.

ALCOHOL BY VOLUME: 13.0%

ACING: Aged for 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:** Structured & Balanced

AFOMAS / FLAVORS: blueberry, blackberry, blackcurrant, strawberry violet, earthy, leather

MOUTHFEEL: Fresh & Elegant

## THE SELLING POINTS

AWARDS: 91pts Vinous

PAIRINGS: seared duck breast, herb roasted chicken, grilled bison strip,

