

# THIBAUT LIGER-BELAIR

## Nuits-Saint-Georges La Charmotte

### SURFACE AREA

0.40 ha (1 acre) planted in 1962.

### TERROIR

Located on the border of the Premiers Crus Argilats and Bouscelots in the northern part of the appellation, its name is the most perfect expression of its character: the finesse of Vosne-Romanée wines with the structure of the wines of Nuits-Saint-Georges. The soils are clay for the first 40-50 cm (16-20 in) then there is degradation of limestone and mother rock.

### PERSONALITY

These soils with two levels also give wines with two levels: often elegant at the beginning of the mouth, the wine afterwards takes tension to finish with freshness.

### VINIFICATION & AGING

- The grapes are harvested by hand with 40% of whole clusters
- 3 weeks of fermentation with very moderate intervention
- The aging is 40% in new barrels for 18 months

### TASTING NOTES

It has an open nose with brambly red berry fruit and subtle earthy tones. The palate is medium-bodied with fine tannin. The 40% whole cluster lends freshness and a good precision towards the finish.

