

THIBAUT LIGER-BELAIR

Richebourg Grand Cru

SURFACE AREA

0.52 ha (1.3 acres) planted between 1931 and 1936.

TERROIR

Located in the historic southern part of the appellation, about 50 m (165 ft) from Romanée and Romanée Conti, this parcel is the oldest of this Grand Cru. It is difficult to describe this complex terroir. We find, of course, clays and limestone but in extremely varied colors and forms, offering this complexity.

PERSONALITY

Always with great depth, it amazes with its length and complexity. It is structured but elegant. It is often difficult to describe this wine.

VINIFICATION & AGING

- The harvest is manual with 30% whole clusters
- 3 weeks of fermentation with a light extraction
- 60% new oak barrels are used for a period between 18 to 24 months

TASTING NOTES

Intense blackberry and raspberry, hints of truffle and cedar, and later subtle white flower aromas. It will clearly require some time in bottle, at least 8-10 years

