

THIBAUT LIGER-BELAIR

Bourgogne Les Deux Terres

ORIGIN

Before 2010, we produced a Bourgogne Pinot Noir that came from a selection of different Burgundy terroirs in the Côte d'Or. But it was really hard to find a consistent quality and quantity at the Bourgogne level. In 2009, I created a domain in Moulin à Vent, and every year I work for some domaines in the areas of Fleurie, Chenas, Moulin à Vent, and Saint Amour, Gamay country. The quality of the grapes we produced every year was really beautiful, and it was easy for me to manage the vinification and to have a very good quality of grapes and wines.

The Cuvée Bourgogne Les Deux Terres comes from this marriage between the crus of Beaujolais and Bourgogne from the Côte d'Or. It's why I have decided to use the name Les Deux Terres (the two lands). Every year I select the best grapes from the different domaines I work with, and I decide a blend from the terroirs of Crus du Beaujolais, Bourgogne Pinot Noir, and Hautes-Côte de Nuits. I can change for each vintage the blend of this cuvée depending on the quality of the grapes with a unique objective: produce the best blend of this wine with the best proportion between Gamay and Pinot Noir.

APPELLATION

This wine always receives the Bourgogne appellation on the front label for consistency. The back label is the precise appellation. This appellation depends on the blend:

- Bourgogne Gamay: A blend of only Crus du Beaujolais and Bourgogne Pinot Noir in the following proportion: 85% Gamay, 15% Pinot Noir. We can also use this appellation when the blend contains more Pinot Noir.
- Bourgogne Grand Ordinaire or Coteau Bourguignon: A blend of Beaujolais Village, Crus du Beaujolais, and Bourgogne Pinot Noir.

TASTING NOTES

This wine offers a cool scent of black cherry and licorice and a noble rusticity to its very ripe, plush flavors of black raspberry and spices. There is good energy from its saline minerality and a note of granite. Broad tannins won't prevent early enjoyment.

