



THIBAUT LIGER-BELAIR

PROPRIÉTAIRE À NUITS-SAINT-GEORGES

CÔTE D'OR

BOURGOGNE LES DEUX TERRES



LOCATION

This cuvée is a blend of Beaujolais and Bourgogne, of Gamay and Pinot Noir to be precise. This explains the name, “Les Deux Terres”, meaning “The Two Lands”. This combination results in a wine with the finesse and distinction of Pinot Noir and the delicious indulgence of Gamay.

TERROIR

Every year, we select the best grapes from the different estates with which we work, before deciding on the blending of our Beaujolais, Burgundy Pinot Noir and Hautes Côte de Nuits terroirs. With each vintage, we change the blend of these wines depending on the quality of the harvest. Our sole objective is to produce the best blend with the best balance between Gamay and Pinot Noir.

WINEMAKING

The harvest is manual and followed by skin maceration for a week with a long pressing of 8 hours. The aging is carried out in oak barrels (no new barrels) for a period of 15 months.

GRAPE VARIETY

Gamay 85%, Pinot Noir 15%

GREEN PRACTICES

