



THIBAUT LIGER-BELAIR

PROPRIÉTAIRE À NUITS-SAINT-GEORGES
CÔTE D'OR



Moulin à Vent "La Roche"

AOC Moulin-à-Vent (Beaujolais), La Roche, Red 2016

THE WINE

This wine is always a little bit tight when it's young, but with a very nice freshness, it's a wine that needs to be kept a minimum of 3 to 4 years before being opened, but if we are patient enough, 10 years will be better.

THE VINTAGE

2303 bottles and 60 magnums have been produced for the vintage 2016.

SITUATION

2.25 ha planted between 1920 and 1945.

I consider this parcel like the most beautiful parcel of the domain is located at the top of the hill, about 30 meters from the wind mill, where the pink granite rock outcrops.

TERROIR

The soil is between 20 to 30 cm deep with some pink and white sand. The situation of La Roche offers during all the seasons and especially before and during the harvest time a good wind from the north which dries the wine and offers more freshness in the wine.

WINEMAKING

The grapes are harvested by hand with 30% whole clusters. 3 weeks of fermentation with a very moderate intervention. The aging is 20% in new barrels for 15 months.

VARIETALS

Gamay : 100%

