



THIBAUT LIGER-BELAIR

PROPRIÉTAIRE À NUITS-SAINT-GEORGES
CÔTE D'OR



Richebourg 2016

AOP Richebourg (Bourgogne), Red 2016

THE WINE

Always a great depth, it amazes by its length and complexity, it is both structured but elegant.

It is often lacking superlative to describe it, but sometimes, is it necessary to give it rather than just let it carry through the wine.

THE VINTAGE

1270 bottles, 96 magnums, 9 jeroboams and 1 salmanazar have been produced.

SITUATION

0,52 ha planted between 1931 and 1936.

Located in the historic part south of the appellation, about fifty meters from Romanée and Romanée Conti, this parcel is the oldest of this grand cru.

TERROIR

It is difficult to describe this terroir as it is complex. We find of course clays and limestones but in forms and colors extremely varied, offering this complexity.

WINEMAKING

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.

VARIETALS

Pinot noir : 100%

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

"How amazing to show a wine of this price at a big tasting! Rich and layered and really rather subtle. Much more subtle than the Charmes with a hint of lacquered Peking/Beijing duck about it. Very jolly. So nice to see a producer do something different yet still in the spirit of the vineyard. Vibrant finish. Respect."

Jancis Robinson

