



Domaine des Pierres Roses

Moulin à Vent

Having completed a part of my studies in the Beaujolais region, in Belleville, I have always been very attracted by the beauty of this region, its landscapes but also the quality and diversity of its soils. I then asked myself the question: why not create a Burgundian model by isolating each terroir within the same appellation in order to try to understand it and then make the most of its identity? My ever-growing curiosity has always made me want to understand other soils and other grape varieties, so that I can start again what I had built in Nuits-Saint-Georges in 2001, in Moulin à Vent in 2009.

The Beaujolais region represents the tip of the Massif Central, which is composed largely of old granites. Granite is a hard and poor rock that is well suited to the generous grape variety that is gamay. This area is located about 100km in the south of Nuits-Saint-Georges. We find many similarities with the Burgundy model, both on wines and climates, as well as on the methods of winemaking and raising. We also find common points with the flavours, but also the structure of the Burgundy wines. I would say that the wines of the Beaujolais are the cousins of burgundy ones. To create the estate and buy the vines I have already tried to understand the different

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types of soil by asking the winemakers, by tasting the wines, but above all by walking through the vineyard. What surprised me first of all was to see so many differences in such a small area, it reminded me the Burgundian terroirs. However, almost none of the producers were making differences between each of their vintages. Indeed, if they have vines in Moulin à Vent, they make a Moulin à Vent cuvée without isolating the different types of soil by different vintages. It's hard to understand when you have a Burgundian approach that is based on the principle of isolating each of the plots. So, I had the idea to acquire the best plots of land in the area, all located on the historical hillside of the appellation overhung by the Moulin à Vent, with the objective: to understand and to produce wines that stick to their climat as well as their grape variety: Gamay. The first plots were bought in 2008, in order to produce the first vintage in 2009. We have reproduced the same working methods as the ones as in Nuits-Saint-Georges by reintroducing ploughing while removing all weedkillers. We converted all the plots of land from the first year to organic and the Biodynamic cultivation.

