

THIBAUT LIGER-BELAIR
NUITS-SAINT-GEORGES
CÔTE D'OR

Bourgogne "Les Deux Terres"

AOC Bourgogne Gamay



The Cuvée Bourgogne "les Deux Terres" comes from a blend of both Beaujolais and Bourgogne Côte d'Or. This is why I decided to give it the name of "les Deux Terres" (the two lands).

THE VINTAGE

32948 bottles have been produced in 2018.

LOCATION

The Cuvée Bourgogne les Deux Terres comes from this marriage between the crus du Beaujolais and the Bourgogne from Côte d'Or.

TERROIR

40% Chénas, 15% Fleurie, 30% Moulin à Vent,
15% Bourgogne Pinot Noir et Hautes Côte de Nuits.

We can change for each vintage the blend of this cuvee depend the quality of the grapes with a unique objective

VINIFICATION

Harvesting is manual with 30% of whole clusters.
3 weeks of fermentation with a very soft extraction.
Aged in oak barrels (no new barrels) for a period of 12 months.

VARIETALS

Gamay 85%, Pinot Noir 15%

TASTING NOTES

It has an attractive bouquet of brambly red fruit, raspberry preserve and crushed strawberry with hint of pepper. The medium-bodied palate offers a sweet, cassis-tinged entry and tobacco and stewed berries. Smooth in texture with round tannin, it feels very sweet on the finish.

