



Wine: Charmes-Chambertin Grand Cru
 Domaine Liger-Belair
 Vintage: 2001
 Grape: Pinot Noir 100%
 Alcohol: 13%

Vinification & maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Long alcoholic fermentation in open vats (14 days) and maturation for 14 months in French oak barrels (40% new oak barrels)

Tasting notes

Deep and profound ruby robe, tints of brick, clear and brilliant. Open and complex nose on aromas of ripe red fresh fruits (raspberry and blackcurrant), touch of toasted bread, truffle, musk and undergrowth on the second nose. Clean attack, powerful, well-structured, round, rich, soft tannins (time has played its role !), generous and long lasting. A wine for the connoisseurs which combines finesse and powerfulness... a great experience of what Burgundy can do best !

Food pairing

To enjoy with rather strong and elaborated dishes such as game (boar, pheasant, roe buck), stews and any red meat (beef, lamb) roasted, grilled or marinated. Fine with strong cheeses.

Serving temperature

17°C

(Indeholder sulfitter)

