



CLUB MAGNUM

VINS ET EXPÉRIENCES

DOMAINE THIBAUT LIGER-BELAIR

MOULIN À VENT, BEAUJOLAIS



THIBAUT LIGER-BELAIR FELL IN LOVE WITH BEAUJOLAIS DURING HIS TIME STUDYING AND LIVING IN THE REGION, OWNING A HOUSE WITH VIEWS ACROSS THE VINEYARDS AND ENJOYING THE COMPARATIVE OPENNESS OF THE PEOPLE COMPARED TO THE MORE PRIVATE BURGUNDIANS.



His family had been active in Beaujolais in previous generations and he was well aware of the historical commercial parity between the two regions. Having set himself up in Nuits-St.Georges in 2001, by 2008 he was ready to begin his next project. As the most northerly, and therefore nearest appellation to Nuits, together with its reputation as one of the most long-lived of the Beaujolais crus, Moulin à Vent seemed like an appropriate target.

Thibault located some plots and quickly began the work of converting them to organic and biodynamic farming. At harvest time, Thibault is happy to include stems or to destem everything depending on his feeling for the vintage and he prefers a longer fermentation. In the cellar, he uses both smaller barrels and large foudres for the élevage.

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Essentially, his methods are as they would be for his burgundies: practical rather than dogmatic, preferring observation and adaptability rather than reliance on a formula.

He currently produces five wines in Moulin à Vent reflecting the contrasting terroirs of the appellation. His largest cuvée is simply named Moulin à Vent Vieilles Vignes. It comes from a 6 hectare belt around the mid-slope of the hill, covering 7 parcels with vines of between 65 and 100 years of age planted on a mixture of pink sand and decomposed quartz-granite soils.

Les Rouchaux is a single 1.5ha parcel on deeper soils on the east side of the hill with a greater percentage of clay, blue sand and alluvial silt. This is a wine of greater depth and richness of fruit. La Roche by contrast comes from the top of the hill where there is just 20-30cm of soil and it is very windy (there is a famous windmill here after all!). The soils are dominated by pink granite and there is a firmer,

more tense style here, the wine asking for a little more time.

Les Champs de Cour, which Thibault refers to as his 'Chambolle-Musigny', is a small cuvée produced from vines on the south side of the appellation growing on a terrace below an amphitheatre. The soil mix is very diverse, owing to the ancient water course running through the site bringing matter from different localities. As a result, all of the colours are here in the soil- pink, yellow, blue- and the wine has a fragrance and attractive spiciness to it.

Lastly Les Centenaires is a blend of three parcels, on both the north and south sides of the hill and covering top, middle and foot of the slope. The pre-phylloxera vines are over 130 years old and from a total of 0.5ha, between 2 and 4 barrels are yielded, depending on the vintage. There is great depth and concentration here, as one might expect, the textural elements to the fore in a style that is a million miles away from simple, quaffing Gamay.



THESE WINES ARE FASCINATING, REVEALING THE CONTRASTS IN THE DIFFERENT TERROIRS OF THE APPELLATION AND STILL OFFERING FANTASTIC VALUE FOR THIS LEVEL OF QUALITY.

