



COMTE LIGER-BELAIR
CHÂTEAU DE VOSNE ROMANÉE

Viticulture
The Domaine has practiced biodynamic viticulture since 2008 and is Ecocert certified. The Domaine employs horse-drawn ploughing.

<i>Wine</i>	<i>Lieu-Dit/source</i>	<i>Vinification</i>	<i>Élevage</i>
Nuits-St-Georges aux Lavières villages	.1366 ha (5.9717); planted 1929; adjacent to Clos de Reas; site of old quarry; east facing ; brown soil; 40-60cm; clay and small pebbles over oolitic limestone	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation. and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfinned and unfiltered.
Vosne-Romanée 11 parcels villages	.7260 ha.; planted between 1925-1965; 40% NE; 40% SE; 20% W ; soil varies with parcel, predominantly silt and clay with mafl in NE and SE; in W parcels, Comblanchien limestone and gravel over base of oolitic limestone	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation. and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfinned and unfiltered.
Vosne-Romanée La Colombière villages	.7826 ha ((3.80 ha); planted 1925, 1945, 1965; high proportion of clay, piedmont (alluvial soil); silt, clay and marl	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation. and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfinned and unfiltered.

Vosne-Romanée Clos du Chateau (subclimat of La Colombière) villages Monopole	.8304 ha. ; planted 1972; 1% slope; limestone soil over pink marl (like RSV)	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
Nuits-Saint-Georges (Premeaux) Clos des Grandes Vignes, Premier Cru Monopole	2.19 ha, of which 1.8753 planted in PN and .32 ha in Chard; planted 1955, 2010 ; 2%-4% slope ; clay-loam soil with limestone scree over oolitic limestone base; east, southeast facing from 230-240m	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
Nuits-St-Georges aux Cras Premier Cru	.3745 ha out of 3.0ha; planted 1929; VR side, adj Boudots; east facing from 260m ; stony hill of limestone and scree; base of pink Premeaux limestone	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
Vosne-Romanée aux Brûlées Premier Cru	.1157 ha; planted 1957; Between between Les Beaux Monts and les Richebourgs ; reddish brown chalky loam over limestone base; south facing from 280m	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
Vosne-Romanée Les Chaumes Premier Cru	.1175 ha ((6.4555); planted 1949;; just below La Tache; east facing from 250; marl of Ostrea acuminata	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
Vosne-Romanée Les Petits Monts Premier Cru	.1297 ha (3.6681ha); planted 1959; Between Cros Parentoux and Reignots; east, northeast exposition; 300-320m elevation ; steep (14%) slope and very rocky; Comblancian limestone and gravel; active limestone; good drainage	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.

Vosne-Romanée aux Reignots Premier Cru	.7319ha (1.6180 ha); planted 1925, 1955, 1985; just above La Romanée ; thin (20-25cm) humus and gravel over oolitic limestone; east facing from 300m	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation. and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
Vosne-Romanée Les Suchots Premier Cru	.2192 ha (13.136 ha); planted 1955; bordering Flagey-Echezeaux ; red brown clay soil with small limestone stones; east, southeast facing from 260m	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation. and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
Clos de Vougeot Grand Cru	.40 ha; planted 1965; purchased fruit, certified organic, from land historically part of LB holdings; mid-slope Vosne side	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation. and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
Echezeaux Grand Cru	.6157 ha (36ha), comprised of .3299 Cruets (Vignes Blanches); .2546 Champs Traversins; .0312 Clos St. Denis; planted 1935, 1955, 1975 ; varies depending on climat	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation. and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.
La Romanée Grand Cru, Monopole	red brown topsoil and silica over pink Premeaux limestone; steep (16%); eastern exposition from 280m	Grapes are harvested in 14kg crates; sorted carefully and destemmed, in whole or in part, depending on vintage and vineyard. Fruit then moved by conveyor belt into vat, and cooled for one week at 15 C. 10-day fermentation then begins naturally over indigenous yeasts, with some remontage and pigeage.	Pressing by small vertical press followed by 10 days of settling. Barrelled by gravity into new oak, followed by malolactic fermentation. and vineyard, wines are blended into tank for 2-3 months. Wines are bottled unfiltered and unfiltered.