

# DOMAINE THIBAUT LIGER-BELAIR

## Burgundy Winemaker Dinner at Corduroy

Please join Mills on Tuesday, March 31st, at 7pm, for an unforgettable winemaker-dinner welcoming one of Burgundy's rising young stars, Thibault Liger-Belair, at Corduroy in Washington, DC. Domaine Thibault Liger-Belair is a young domaine, started in 2002 when Thibault took back control of his family's 7.5 hectares of vineyards, including many finely placed 1er Cru and Grand Cru parcels in the Cote de Nuits.

From Burghound on the 2006 vintage: The approach here is to use biodynamic farming in some but not all of the vineyards and the harvest is done manually with a double sorting regimen, which is once in the vineyard and again at the cuvée. The fruit is not systematically destemmed and depending on the ripeness of the stems, may include all, none or some of them. As Liger-Belair repeated several times "we have no rules and are willing to change anything and everything if the conditions warrant it." The fruit is cold soaked at around 12° C for 4 to 6 days and then is fermented over a 15 to 22 day period with relatively little punching down but daily pump overs. A very light débourage (lees settling) precedes the transfer into cask, which is done by gravity and no pumps. Liger-Belair also noted that he likes to work with mild reduction and thus is disinclined to rack unless absolutely necessary. Finally, the wines remain in cask for 12 to 16 months when they are then bottled without fining or filtration, again unless necessary.



Thibault in his Nuits-St.-Georges cave.

### The Menu

Passed hors d'oeuvres: Duck Napoleon,  
Sardine Rilliettes, Tuna Tartar  
Bourgogne "Les Grands Chaillots" 2006

Searched Salmon with Cabbage and Beurre Rouge  
Bourgogne Hautes Côtes de Nuits "La Corvée de Villy" 2006  
Bourgogne Hautes Côtes de Nuits "La Clos du Prieuré" 2006

Roast and Confit Geunias Hen, Le Puy Lentils  
Chambolle Musigny 1er Cru "Les Gruenichers" 2006  
Corton "Les Rognets" Grand Cru 2006

Veal Cheeks Osso Bucco Style with Root Vegetables  
Nuits Saint Georges 1er Cru "Les Saint Georges" 2006  
Clos Vougeot Grand Cru 2006

Pear Sorbet  
Coffee / Tea

### Corduroy

1122 Ninth Street NW  
Washington, DC 20001  
Phone: 202.589.0699  
www.corduroydc.com

### FOR RESERVATIONS

To reserve by mail, please print and fill out the information below and send to Mills Fine Wine and Spirits, 87 Main Street, Annapolis, MD 21401.

Please reserve \_\_\_\_\_ spaces at the March 31st tasting at \$149.99 per person.

### PAYMENT OPTIONS

Check Enclosed \_\_\_\_\_

Please make checks payable to Mills Fine Wine and Spirits  
Visa/MasterCard/American Express # \_\_\_\_\_

\_\_\_\_\_ Exp. \_\_\_\_\_

Name(s) \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Address \_\_\_\_\_

For refund, all cancellations must be made by 7 days prior to March 31, 2009.

Please call Todd Ross at (410) 263-2888 or (800) 261-WINE(9463) with any questions. You can email todd at todd@millswine.com

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