

Domaine du Vicomte Liger-Belair (Vosne-Romanée)

2000 Vosne-Romanée "La Columbière"	red	(86-88)
2000 Vosne-Romanée "Chaumes" 1er	red	» (88-91)
2000 Vosne-Romanée "Clos du Château"	red	(86-89)

As I detailed in Issue 2 (see page 108), Louis-Michel Liger-Belair has produced his first set of wines under the auspices of his new Domaine. And, in a somewhat complicated situation, as of November 1, 2001, he also took responsibility for the vines and vinification of a parcel of Vosne-Romanée "Les Reignots" and the entirety of the fabled *grand cru* La Romanée. The vineyards are owned by the Château de Vosne-Romanée, of which Louis-Michel's family is a 50% owner.

The vinification and vineyard work was done for many years by Régis Forey and the *élevage, mise* and distribution was handled by Bouchard Père et Fils; Louis-Michel will take over the work that was done by Forey. However, he will keep 50% of the wine from these two vineyards and do the *élevage* himself with the other half being looked after by Bouchard as it has in the past. This means that beginning with the 2002 vintage, we will see two different versions of Reignots and La Romanée; how different remains to be seen.

Louis-Michel said he harvested at potential alcohol levels between 12.8 and 13.1%. After a careful *triage*, he decided that the lees were so healthy that he had not racked the wines at all since their transfer to cask. He presently plans to bottle in January, without fining or filtration. I have detailed the quantities of each wine below and while a number of important importers all over the world are now under contract, the quantities are so small that finding these wines will be difficult. They are well worth trying if you should see them as they are extremely promising for a first effort.

2000 Vosne-Romanée "La Columbière": (vines between 40 and 60 years of age that produced 5 barrels aged in 40% new wood). Brilliant ruby red with tight, precise flavors that offer plenty of spice and fine complexity. I particularly like the acid/fruit balance here. Reserved and understated in style. (86-88)/2005-9

2000 Vosne-Romanée "Clos du Château": (a *monopole* of the Domaine with 30 year old vines that produced 7 barrels aged in 60% new wood). Also rather reserved and extremely tight, indeed even strict in character which is unusual for the vintage, revealing reluctant aromas of spice and a bit of toast followed by medium weight, beautifully defined flavors and solid length. The tannins are ripe though firm and show through on the lingering finish. If this adds a bit of weight, my score may very well be conservative. (86-89)/2005-10

2000 Vosne-Romanée "Chaumes": (from vines planted in 1945 that produced 2 barrels aged in 50% new wood). Superbly detailed and tight with excellent minerality that runs the length of the wine and an especially intense, long finish. This is muscular and taut with unusually good acidity and beguiling complexity. Refined, elegant and classy. (88-91)/2007-12