

**Domaine du Vicomte Liger-Belair (Vosne-Romanée)**

<b>2001</b>	<b>Vosne-Romanée "La Columbière"</b>	<b>red</b>	<b>(86-89)</b>
<b>2001</b>	<b>» Vosne-Romanée "Chaumes" 1er</b>	<b>red</b>	<b>(89-91)</b>
<b>2001</b>	<b>» Vosne-Romanée "Clos du Château"</b>	<b>red</b>	<b>(88-91)</b>
<b>2000</b>	<b>Vosne-Romanée "Chaumes" 1er</b>	<b>red</b>	<b>89</b>
<b>2000</b>	<b>» Vosne-Romanée "Clos du Château"</b>	<b>red</b>	<b>88</b>

Louis-Michel Liger-Belair said he harvested at potential alcohol levels between 11.7 to 12.4%, down considerably from the 2000 levels of 12.8 to 13.1% with yields in the 38 to 40 hl/ha range. He characterizes 2001 as "less ripe than 2000 but with much better balance and it will certainly age longer". The malos did not begin until March and lasted until September. He presently plans to bottle by gravity and no pumps in March, without fining or filtration. (A Becky Wasserman/Le Serbet Selection - [sbw@wanadoo.fr](mailto:sbw@wanadoo.fr))

In 2002 Liger-Belair will add two new wines to the present line up, a Vosne-Romanée "Les Reignots" and the entirety of the fabled *grand cru* La Romanée under the auspices of his new Domaine (see Issue 2, page 108 for details).

**2001 Vosne-Romanée "La Columbière"**: (vines between 40 and 60 years of age - 40% new wood). A note of *pain grillé* and rich, elegant fruit combine with edgy, crisp, spicy flavors of beautiful length and fine length. This is quite linear and firm at the moment yet there is good offsetting depth and volume. (86-89)/2007-14

**2001 Vosne-Romanée "Clos du Château"**: (a *monopole* of the Domaine with 30 year old vines and much rockier soil than Columbière - 60% new wood). Beautifully elegant and pure fresh red pinot fruit aromas lead to medium weight, understated, intensely linear flavors and a complex, fine yet austere finish. This is clearly in need of a few more months of barrel aging but the obvious minerality is a marvelous complement to the solid depth of extract. (88-91)/2008-15

**2001 Vosne-Romanée "Chaumes"**: (from vines planted in 1945). Richer, rounder and fuller with the same elegance and fine, precise, very focused intensity plus excellent length. Taut and muscular with a touch more complexity but at the moment at least, this is not head and shoulders above the Clos du Château. Lovely stuff. (89-91)/2009-17

**2000 Vosne-Romanée "Clos du Château"**: This has opened considerably since last year with expressive, intense aromas of Vosne 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. The same mineral character of the 2001 is present here as well. Very solid quality here. 88/2005-11

**2000 Vosne-Romanée "Chaumes"**: Aromatically detailed and tight with excellent minerality that runs the length of the wine though the flavors are quite open and display excellent volume. This is muscular and taut with unusually good acidity, beguiling complexity and finishes with a rich, mouth coating sappiness plus lovely persistence. Refined, elegant and classy. 89/2007-12