



Antoine Lienhardt
ARTISAN VIGNERON EN BOURGOGNE

DOMAINE ANTOINE LIENHARDT

ドメーヌ・アントワヌ・リエナルト



A Rising Star of the Côte de Nuits

Tucked away in the marble-rich village of Comblanchien, Antoine Lienhardt and his sister Héroïse run a small, quietly brilliant domaine. Antoine produced his first vintage in 2012, initially working under a *lutte raisonnée* (sustainable farming) philosophy. However, through a period of personal transformation—including divorce, remarriage, and a formative friendship with natural winemaker Frédéric Cossard (Domaine de Chassorney)—his approach to viticulture and winemaking changed profoundly. In 2015, Antoine began the transition to organic farming, followed by biodynamics, and in 2019, the domaine was certified by Biodyvin.

In many ways, Antoine's winemaking is deeply traditional. Only rigorously selected grapes enter the cellar, and no destemming is done. The fruit is gently pressed to avoid any stress or over-extraction. He avoids forceful techniques, limits remontage (pumping over) to once per day, and never employs pigeage (punch-downs). All fermentations are spontaneous, using only native yeasts.

Alcoholic fermentation is carried out at relatively high temperatures. Aging takes place in a mix of stainless steel and oak vats—never new oak. For every cuvée, wines from both oak and stainless are blended to achieve balance. Before bottling, the wines are lightly filtered.

Bourgogne Aligoté [2018, 750 ml]

ブルゴーニュ・アリゴテ



PRODUCT ID :	IFRBR1040255
Year :	2018
Kind of Wine :	Still
Color of Wine :	White
Style :	Dry
Type of Grape :	Aligoté 100%
Volumn :	750 ml
Alcohol Percentage :	11.9%
Total Sulfites :	12 mg/l

Burgogne Aligoté is made from grapes grown in very stony clay-limestone soil. Over many years, all chemical fertilisers have been gradually eliminated and work is now carried out using horses.

Biodynamic farming methods are also used to maintain the health of the vines, and harvesting is carried out by hand at the optimum time of ripeness.

The grapes are pressed, and the resulting must is fermented with wild yeast. It is then aged for 12 months in 500-litre French oak barrels. This is an ultra-limited cuvée with a production of less than 2,000 bottles.

It features the aroma of tart apples, citrus fruits, and orchards, with a straightforward, lively, and pure taste. It has a very dynamic acidity and a distinctive finish with a hint of saltiness.

Antoine prides himself on not adding any additives (such as sulphites, sugar, or cultured yeast) during the winemaking process, allowing the grapes' components to concentrate and express themselves fully.



ビオロジック
醸法

Sales Price (w/tax)

¥4,964

Bourgogne Pinot Noir [2018, 750 ml]

ブルゴーニュ・ピノ・ノワール



PRODUCT ID : IFRBR1040256
Year : 2018
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir 100%
Volumn : 750 ml
Alcohol Percentage : 12.8%
Total Sulfites : <10 mg/l



ビオロジック
醸法

Sales Price (w/tax)

¥5,583

The village of Comblanchien, nestled in the Côte de Nuits, is renowned for its limestone quarries, which give the region its name. With its clay-limestone soils, gentle slopes, and favorable climate, the area produces grapes known for their freshness and fruit purity. This cuvée is crafted from two lower-lying parcels in Comblanchien—l'Etaing and La Platerre. The grapes harvested here are naturally concentrated, yielding elegant, aromatic wines of great finesse. Though this is a village-level wine, it is made with the same care and precision as a Grand Cru. True to his philosophy, Antoine adds nothing throughout the winemaking process—no sulfites, no sugar, no commercial yeast. His goal is to allow the grapes to fully express their origin in their own time, without intervention.

Côte de Nuits Villages "Aux Vignottes" [2017, 750 ml]

コート・ド・ヌイ・ヴィラージュ・オー・ヴィニョット



PRODUCT ID : IFRBR1040257
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Pinot Noir 100%
Volumn : 750 ml
Alcohol Percentage : 13.0%
Total Sulfites : <10 mg/l



ビオロジック
醸法

Sales Price (w/tax)

¥8,270

※limited stock

This vintage faced considerable challenges: two hailstorms, followed by prolonged drought and heatwaves, significantly impacted the vines. Despite the need for an early harvest, the resulting wine is beautifully balanced, fruit-forward, and remarkably approachable. Antoine employs the Guyot-Poussard pruning method—an advanced technique that promotes balanced vine growth and deep root systems. This allows the vines to fully absorb nutrients and better express the character of their terroir. Yield is strictly limited through rigorous ébourgeonnage (bud thinning), and only the finest grapes are hand-selected during harvest. Whole-cluster grapes undergo semi-carbonic maceration in stainless steel tanks before aging for 24 months in oak barrels. True to his philosophy, Antoine refrains from adding any enological adjuvants during the entire winemaking process—no sulfites, sugar, or cultured yeasts. He gives the wine the time it needs to concentrate, evolve, and speak purely of its origin.

Gamay du Beaujolais, Vin de France [2017, 750 ml]

ガメイ・デュ・ボージョレ



PRODUCT ID : IFRBR1040258
Year : 2017
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Gamay
Volumn : 750 ml
Alcohol Percentage : 12.95%
Total Sulfites : <10 mg/l



ビオロジック
醸法

Sales Price (w/tax)

¥4,039

※limited stock

Crafted from Gamay grapes grown in the Beaujolais region, this wine offers exceptional freshness and vibrancy.

True to his philosophy, Antoine adds no enological adjuvants—no sulfites, no sugar, no cultured yeasts—allowing the wine to develop at its own pace and express the full character of the fruit and terroir with clarity and purity.