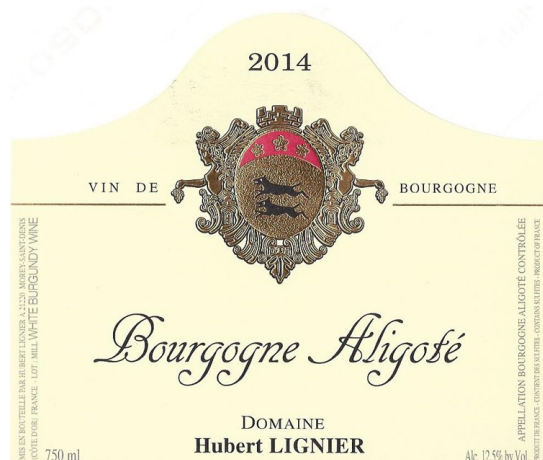


# Hubert Lignier



## Aligoté



### At a Glance:

- **Appellation:** AOC Bourgogne Aligoté
- **Encépagement:** Aligoté (85%), Chardonnay (15%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a .6 ha parcel in Gevrey
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot, planted in 1943
- **Average Yields:** 45-55 hl/ha
- **Average Harvest Date and Type:** Manual, mid-September

### In The Cellar:

- **Fermentation:** After pressing, wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Pneumatic
- **Time on Lees:** 9 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank in the spring
- **Élevage:** 9 months in stainless-steel tank
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest and after malolactic, 15-20 mg/l free sulfur.

### In The Glass:

A serious Aligoté that displays freshness, complexity, and tension wrapped around a mineral backbone with great length, intensity, and balance.