

# Georges Lignier



## Bonnes Mares Grand Cru

V I N D E B O U R G O G N E



Bonnes-Mares  
Grand Cru  
APPELLATION D'ORIGINE CONTRÔLÉE

ALC. 13,5% BY VOL. PRODUCT OF FRANCE 750ML

GEORGES LIGNIER ET FILS

VITICULTEURS à MOREY-SAINT-DENIS, CÔTE D'OR - FRANCE

### At a Glance:

- **Appellation:** AOC Charmes-Chambertin Grand Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13-13,5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .25 ha of vines in the eastern portion of the Bonnes Mares Grand Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1920, vines trained in Guyot.
- **Average Yields:** 30-32 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

### In The Cellar:

- **Fermentation:** Spontaneous fermentation in stainless-steel tanks with 80% of the crop destemmed
- **Pressing:** Pneumatic
- **Time on Lees:** 20-22 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 20-22 months in small barrels, 40% new.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

### In The Glass:

The concentration produced by these very old vines is evident in the powerful aromas that jump out of the glass. Expect a wine of ultimate finesse, a style favored by this domaine, which captures the essence of the complex, challenging, and ultimately satisfyingly poetic character that blesses the finest wines of this extraordinary viticultural region.