

Georges Lignier



Bourgogne Passetoutgrain

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



Bourgogne
Passetoutgrain
APPELLATION D'ORIGINE CONTRÔLÉE

ALC. 12% BY VOL.

PRODUCT OF FRANCE

750ML

GEORGES LIGNIER ET FILS

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

At a Glance:

- **Appellation:** AOC Bourgogne Passetoutgrain
- **Encépagement:** Pinot Noir (67%), Gamay (33%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From three parcels in Morey Saint-Denis
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average 50 years old, young vines average 15 years old, all trained in Guyot.
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Gamay and Pinot Noir ferment separately in stainless-steel tanks and are blended during élevage.
- **Pressing:** Pneumatic
- **Time on Lees:** 12-14 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 12-14 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

In The Glass:

Today, Gamay represents less than 3% of the plantings in the Côte d'Or, and every year it seems that another producer has ripped out century-old Gamay vines. Georges Lignier has retained a parcel of old-vine Gamay, which it uses to produce this juicy, fruit-rich, refreshing Passetoutgrain. Easy to love and easy to drink, this wine is perfect for immediate enjoyment while the estate's 1ers and Grands Crus develop in the cellar.