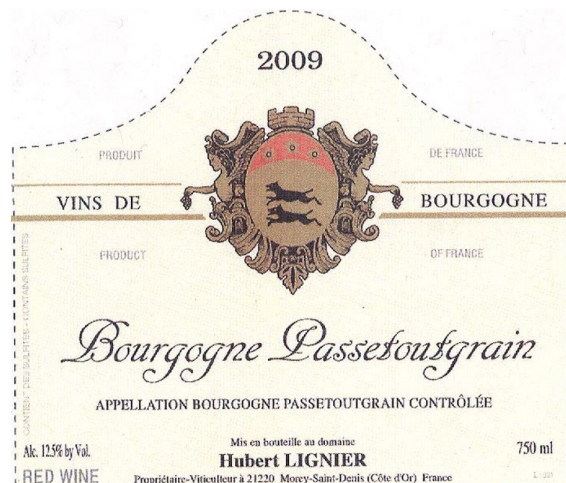


Hubert Lignier



Bourgogne Passetoutgrain



At a Glance:

- **Appellation:** AOC Bourgogne Passetoutgrain
- **Encépagement:** Gamay (67%), Pinot Noir (33%)
- **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 .4 ha of vines in Morey Saint-Denis
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Pinot Noir planted in 1998, Gamay planted in 1960, both trained in Guyot.
- **Average Yields:** 45-55 hl/ha
- **Average Harvest Date and Type:** Manual, mid-September

In The Cellar:

- **Fermentation:** Following total destemming and a c. 5-day cold soak, the wine ferments spontaneously in open-top, concrete vats, with cuvaison lasting c. 20 days
- **Pressing:** Pneumatic
- **Time on Lees:** 7 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 7 months in 228-l neutral barrels
- **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:

Lignier's Passetoutgrain has long been a benchmark of its category, offering the balance and grace of far loftier appellations and capturing all the elegance and nuance of the house style. It presents with snap and verve but ripe and concentrated, with attractive notes of freshly turned earth and small berries.