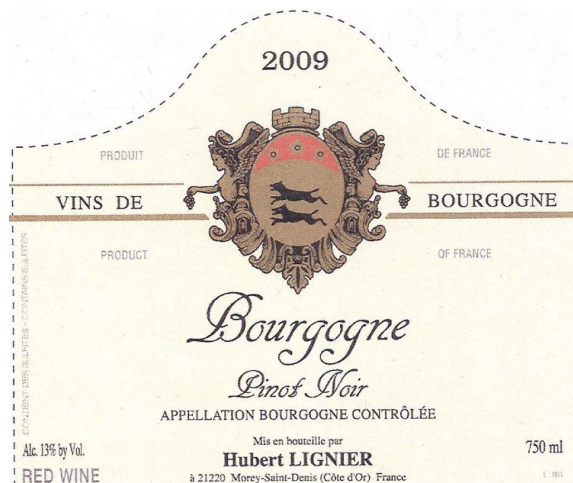


# Hubert Lignier



## Bourgogne Rouge



### At a Glance:

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

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of vines in Chambolle-Musigny
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and 40 years old
- **Average Yields:** 45-55 hl/ha
- **Average Harvest Date and Type:** Manual, mid-September

### In The Cellar:

- **Fermentation:** Following 70-80% 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:**
- **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:

We always consider the Bourgogne Rouge from the Ligniers as “outside of category” for its depth and complexity that rivals wines from more elite appellations. The Ligniers handle this wine in the same manner as the village wines of the domaine except for a brief élevage.