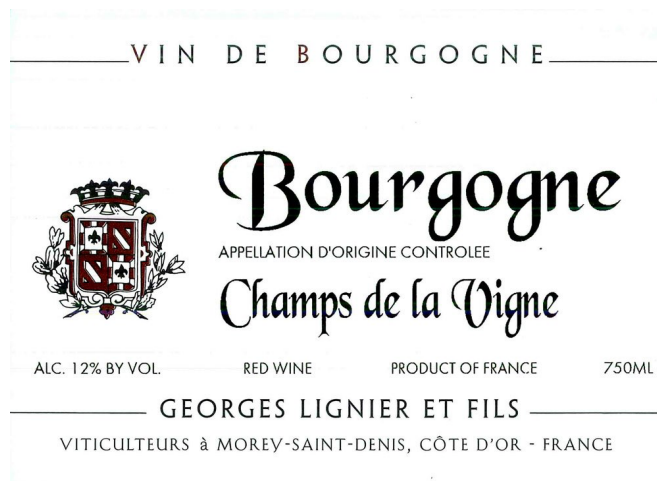


# Georges Lignier



## Bourgogne Rouge Champs de la Vigne



### At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Pinot Noir (100%)
- **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 a small plot bordering 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:** Spontaneous fermentation in stainless-steel tanks with 80% of the crop destemmed
- **Pressing:** Pneumatic
- **Time on Lees:** 12-14 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 12-14 months in neutral barrel
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

### In The Glass:

George Lignier's Bourgogne Rouge exhibits very pure cherry, a bright minerality, and some firm tannins. A very graceful yet serious regional-level Burgundy.