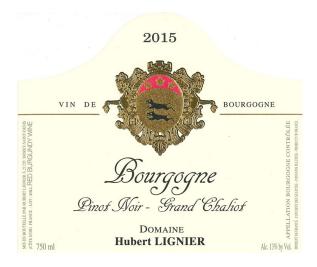
Hubert Lignier



Bourgogne Rouge Grand Chaliot



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 1.25 ha of vines in the Grand Chaliot parcel south of Nuits-Saint-Georges
- Soil Types and Compositions: Limestone-clay
- Vine Age, Training, and Density: Trained in Guyot and 35 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 barrels, 10% new
- 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:

Given its proximity to Nuits-Saint-Georges, this wine possesses a seriousness and mineral depth rare for a Bourgogne, particularly impressive in its amplitude and intensity. A mere 10% new oak allows the energetic and spice-tinged flavors to shine through unimpeded.