

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.