

# Georges Lignier



## Chambolle-Musigny

V I N D E B O U R G O G N E



## Chambolle-Musigny

APPELLATION D'ORIGINE CONTRÔLÉE

ALC. 12,5% BY VOL. PRODUCT OF FRANCE 750ML

GEORGES LIGNIER ET FILS

VITICULTEURS à MOREY-SAINT-DENIS, CÔTE D'OR - FRANCE

### At a Glance:

- **Appellation:** AOC Chambolle-Musigny
- **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 .71 ha of vines in the Drazey and Bussières parcels in Chambolle, just below the 1er cru Les Sentiers plot.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average 70 years old, trained in Guyot.
- **Average Yields:** 35-40 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:** 18-20 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 18-20 months in neutral barrel
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

### In The Glass:

The finesse of this wine speaks of the Chambolle pedigree, though its ideal location and ancient vines produce a depth that elevates it to a level beyond what one would expect from a village wine.