

# Hubert Lignier



## Chambolle-Musigny Les Bussières



### At a Glance:

- **Appellation:** AOC Chambolle-Musigny
- **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 .5 ha of vines divided among 4 parcels in the Bussières lieu-dit, directly below the Sentiers 1er Cru and on the border of Chambolle and Morey.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in between 1948-1988
- **Average Yields:** c. 40 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:** 18 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 18 months in 228-l barrels, c. 20% new. Bottling and racking are by gravity.
- **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:

This wine combines classic Chambolle elegance and mineral precision with the savory guts of Morey, with loads of spice and floral accents to the nose and a focused, linear palate that should soften and expand with a few years of cellaring.