

Georges Lignier



Charmes-Chambertin Grand Cru

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



Charmes-Chambertin

Grand Cru

APPELLATION D'ORIGINE CONTRÔLÉE

ALC. 13.5% BY VOL.

PRODUCT OF FRANCE

750ML

GEORGES LIGNIER ET FILS

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

At a Glance:

- **Appellation:** AOC Charmes-Chambertin Grand Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13-13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .1 ha of vines in the Charmes-Chambertin Grand Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 55 years old, vines trained in Guyot.
- **Average Yields:** 30-32 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:** 20-22 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 20-22 months in small barrels, 40% new.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

In The Glass:

One of the smaller holdings of the estate, their tenth of a hectare yields just over a barrel of wine in a normal vintage, meaning that an allocation on the order of five precious cases will arrive in the U.S. each year. Violets, anise and toasted coffee notes rise from the glass, while a firm tannic backbone suggests the wine needs several years in the cellar to fully develop the silky elegance of a mature Charmes Chambertin.