

Georges Lignier



Clos Saint Denis Grand Cru

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



Clos-Saint-Denis

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 Clos Saint Denis 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 two distinct parcels in the Clos Saint Denis, covering 1.4 ha
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** 70 and 50 years old, 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:

At 1.4 ha, the domaine is the largest single proprietor of this great vineyard (total of 6.6 ha in size), which is slightly elevated on the slope compared to its immediate neighbors. Benoit Stehly renders a supremely fine example of the complex character of this renowned vineyard which has feline grace to its presence that is seductive and alluring – a wine that shines when married to the finest of cuisine.