

Hubert Lignier



Clos de la Roche Grand Cru



At a Glance:

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

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of vines divided between two parcels, one (.62 ha) in the Monts Luisants lieu dit, and a second (.28) in the Premières lieu-dit
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot, and ranging between 50-60 years old
- **Average Yields:** 25-30 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:** 20-24 months in 228-l barrels, 30-40% 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 formidable Grand Cru has always been the standard bearer of the Lignier domaine: a complete wine marked by somber black fruits and firm yet subtle tannins, it is a wine of imposing power and density, massive in scale but also nuanced—in fact, it is almost paradoxical in its ability to express such size but also render such fine detail. Needless to say, the wine develops beautifully, regally, and glacially in bottle, as many older wines enjoyed over the past few decades have so emphatically illustrated.