

# Hubert Lignier



## Fixin Blanc



### At a Glance:

- **Appellation:** AOC Fixin
- **Encépagement:** Chardonnay (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 a small, .25-ha plot in the Champs de Vosger parcel in Fixin
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot, planted in 2000
- **Average Yields:** c. 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid-September

### In The Cellar:

- **Fermentation:** After pressing, wine ferments spontaneously in small barrel
- **Pressing:** Pneumatic
- **Time on Lees:** 15 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 15 months in neutral barrels, with occasional bâtonnage
- **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 rather full-bodied white is produced from one of the rare plantings of Chardonnay in the Côte de Nuits. The soil is a mix of marl and limestone, very rocky in texture, and is more famous for producing rustic red wine. Thus, it is surprising to encounter a certain elegance in this wine which displays a pleasant acidity that elevates this wine in status.