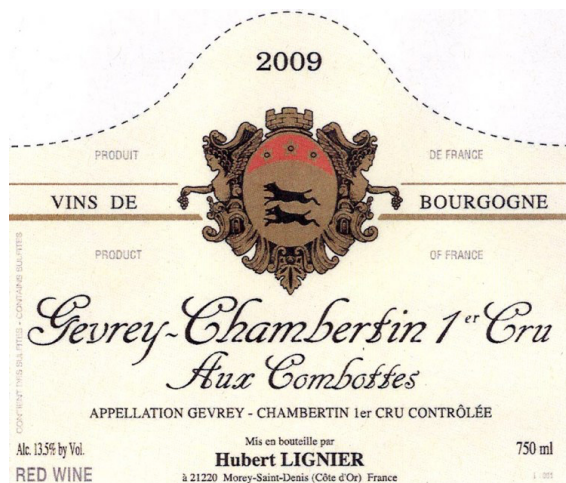


# Hubert Lignier



## Gevrey-Chambertin 1er Cru Aux Combottes



### At a Glance:

- **Appellation:** AOC Gevrey-Chambertin 1er Cru
- **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 .14 ha of vines in the Aux Combottes lieu-dit.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1957
- **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, 20-30% 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 is one of those rare 1er Crus that, geographically, is literally surrounded by Grand Cru vineyards. In this case, it is encircled by Latricières-Chambertin, Charmes-Chambertin and Clos de la Roche. Obviously, production is very limited. In many vintages, the wine offers even more spice and mineral intensity than the Seuvrées above, with an imposing, grand-cru-like density on the palate.