

Georges Lignier



Gevrey-Chambertin 1er Cru Les Combottes

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



Morey-Saint-Denis
Premier Cru
Clos des Ormes
APPELLATION D'ORIGINE CONTRÔLÉE

ALC. 13% BY VOL.

PRODUCT OF FRANCE

750ML

GEORGES LIGNIER ET FILS

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

At a Glance:

- **Appellation:** AOC Morey Saint-Denis 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .41 ha of vines in the Combottes 1er Cru in Gevrey.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average 55-65 years old, trained in Guyot.
- **Average Yields:** 30-35 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:** 18-20 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 18-20 months in small barrels, 20% new.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

In The Glass:

This formidable lieu-dit provides us with a sturdy wine with plenty of material, a darker robe and significantly more forceful structure, all of which speaks of the Grands Crus that surround this plot.