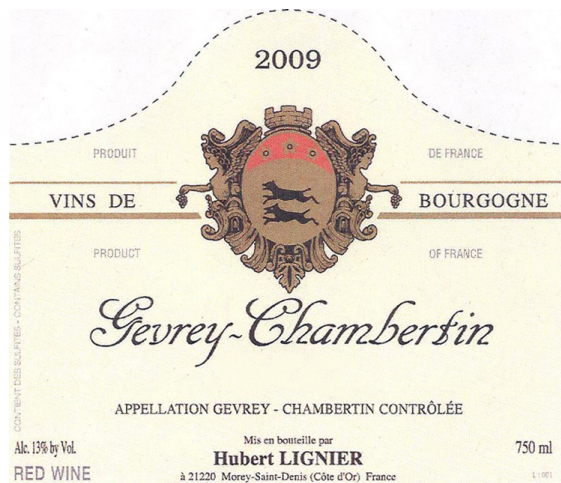


# Hubert Lignier



## Gevrey-Chambertin



### At a Glance:

- **Appellation:** AOC Gevrey-Chambertin
- **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:** Purchased fruit coming from two parcels in the Épointures and Reniard Lieux-dits in Gevrey. (Since 2017 the wine comes only from the Reniards lieu-dit)
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot; average vine age is 60 years in Reniard and 15 years in Les Épointures.
- **Average Yields:** c. 40 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:** 18 months in 228-l barrels, c. 20% 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:

The Ligniers purchased the fruit for this wine, but they oversee the vineyard work from July onward, as well as the harvest itself. This is pitch-perfect Gevrey-Chambertin: meaty and succulent, with classic Lignier poise and a long, mineral-drenched, driving finish.