

# Hubert Lignier



## Griotte-Chambertin Grand Cru



### At a Glance:

- **Appellation:** AOC Griotte-Chambertin 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:** Purchased fruit coming from a small parcel in the Griotte-Chambertin grand cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot. Average vine age is 50 years.
- **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:

Of the three grand crus issuing forth from Lignier's cellar, this is the most elegant, airy, and feminine, emphasizing higher-toned spices and floral elements in its aromatics, and with a mineral-drenched, vibrant palate full of lift and energy. Nonetheless, its tightly coiled structure and slightly inward-facing demeanor signal the need for some cellar time in order for the wine to fully blossom.