

Hubert Lignier



Perhaps no estate has been as fundamental to Rosenthal Wine Merchant's success as the Domaine Hubert Lignier. We have had the extraordinary good fortune of working with the family since the 1978 vintage, when Hubert was still selling most of his wine to négociants. As our relationship progressed and our purchases increased, more and more of the secrets of the cellar found their way into bottle rather than being shipped off in cask. All of the domaine's holdings are now bottled under its own label. The estate owns just over 8 ha, principally in Morey, Gevrey, and Chambolle, with recent purchases in Nuits, Pommard, and Saint Romain rounding out its holdings. After the tragic passing of Romain Lignier in 2004, his elder brother, Laurent, is the next generation of this proud estate and is following his father's traditional practices, ensuring that the treasures coming from the family's impressive vineyard holdings continue to exhibit the best of their respective appellations.

The high standards of Hubert, Romain, and Laurent Lignier have become our markers whenever we add to our suppliers. We are immodest enough to believe that each of our growers is among the very best of the producers in their respective appellations, and there is perhaps no better partner for the ethos of our enterprise than this inimitable, unassailable domaine.

Viticulture:

- **Farming:** Certified organic since 2016, practicing since 2011
- **Treatments:** Only copper sulfate, no herbicide or insecticide since 1990
- **Ploughing:** Annual ploughing to maintain soil health
- **Soils:** A variety of sites in the Côte de Nuits and Côte de Beaune, all on limestone-clay
- **Vines:** Old vines planted in Guyot, young vines in Cordon de Royat. All vines are replaced via Selection Massale on a plant-by-plant basis.
- **Yields:** Controlled by a combination of severe pruning, debudding, deleafing, and green harvesting. Yields vary from 20-55 hl/ha depending on appellation and vintage.
- **Harvest:** Exclusively manual, early-late September
- **Purchasing:** Mostly estate fruit, with some cuvées made from purchased fruit (noted on tech sheets for each specific wine)



Vinification:

- **Fermentation:** Following partial destemming (depending on the cuvée and vintage) and a c. 5-day cold soak, wines ferment spontaneously in open-top, concrete vats, with cuvaison lasting c. 20 days
- **Extraction:** A combination of pumpovers and punchdowns, depending on the vintage
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** All wines pressed pneumatically; white wines see direct, whole-cluster pressing.
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring

Aging:

- **Élevage:** All wines racked by gravity and are never pumped during élevage, which lasts 18-24 months, depending on cuvée, with wines seeing mostly 20-30% new oak.
- **Lees:** All wines kept on their fine lees until bottling, with no racking after malolactic
- **Fining and Filtration:** No fining, no filtration
- **Sulfur:** Applied at harvest and after malolactic, 15-20 mg/l free sulfur.