

Georges Lignier



Marsannay Blanc

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



Marsannay

APPELLATION D'ORIGINE CONTRÔLÉE
white wine

ALC. 12,5% BY VOL.

PRODUCT OF FRANCE

750ML

GEORGES LIGNIER ET FILS

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

At a Glance:

- **Appellation:** AOC Marsannay
- **Encépagement:** Chardonnay (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 1/4 hectare in the En La Verde plot in Marsannay
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average 50 years old, young vines average 15 years old, all trained in Guyot.
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Spontaneous, in neutral barrel
- **Pressing:** Pneumatic
- **Time on Lees:** 12-14 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 12-14 months in neutral barrel
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

In The Glass:

This plot in Marsannay is frequently exposed to cool winds coming from the woods above the village, and the vines thus see large swings in temperature during the growing season, which re-enforce the dominant minerality of this wine.