

Georges Lignier



Morey Saint-Denis 1er Cru Clos des Ormes

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 2 ha of vines in the Clos des Ormes 1er Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average 45 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:

Domaine Georges Lignier owns a full 2 out of the 4 hectares that comprise the "Clos des Ormes", making this estate by far the largest holder, as the remaining 2 ha are split among seven different owners. This wine typically carries a lighter robe, deceptive perhaps because the concentration levels are high and place the wine in high relief through its intense aromatics and persistent finish. The grace of pinot noir planted in the most elite sectors of the Cote d'Or is on fine display here.