

Hubert Lignier



Morey-Saint-Denis 1er Cru La Riotte



At a Glance:

- **Appellation:** AOC Morey-Saint-Denis 1er Cru
- **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:** From a small plot on the gentle slope at the foot of the Clos Saint Denis Grand Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1959
- **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, 20-30% 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:

La Riotte tends to be the most feminine, gentle, and lithe of Lignier's Morey 1er Crus. It is marked by a beautifully spice-inflected, floral nose, but the palate is chiseled and tensile in its youth, demanding a bit of patience. Firm but filigree tannins frame a very long, ringing finish, promising great things down the road.