

Hubert Lignier



Morey-Saint-Denis 1er Cru Les Chaffots



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 .45 ha of vines facing southeast and situated just above the Clos Saint Denis Grand Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1968
- **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:

Les Chaffots is the muscular, brooding counterpart to the more elegant La Riotte above, offering an immensity of structure and ruggedness of fruit that allows the wine to age effortlessly for decades. It is even more profoundly mineral-driven than La Riotte, with a deeper register to its spicy, meaty aromas, and an almost shocking intensity and concentration on the palate. This is rich and broad, but still amazingly graceful—beautifully “old-school” in its demeanor.