

# Hubert Lignier



## Nuits-Saint-Georges Les Poisets



### At a Glance:

- **Appellation:** AOC Nuits-Saint-Georges
- **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 .34 ha parcel just beneath the Cailles 1er cru in Nuits-Saint-Georges
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and 60 years old
- **Average Yields:** c. 40 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:** 18 months in 228-l barrels, c. 20% 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:

Purchased in 2010, this parcel often gives a small crop affected by millerandage (very small grapes of varying sizes), which endows the wine with dark red hue and scents of violets and blackberries.