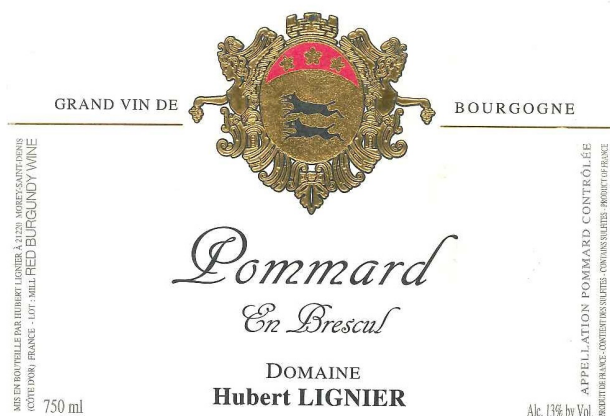


Hubert Lignier



Pommard En Brescule

2015



At a Glance:

- **Appellation:** AOC Pommard
- **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 .41 ha of vines in the En Brescule parcel in Pommard
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1997
- **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:

Hubert and Laurent ventured into this sector of the Côte de Beaune during the period of uncertainly following Romain's death (when their old family holdings were fractured), and this En Brescul comes from a 0.4-hectare parcel there. The wine often offers classic notes of iron and earth, but with nimble, super-pure fruit and attractively spicy herbal nuances—a Pommard of exceptional breed and finesse.