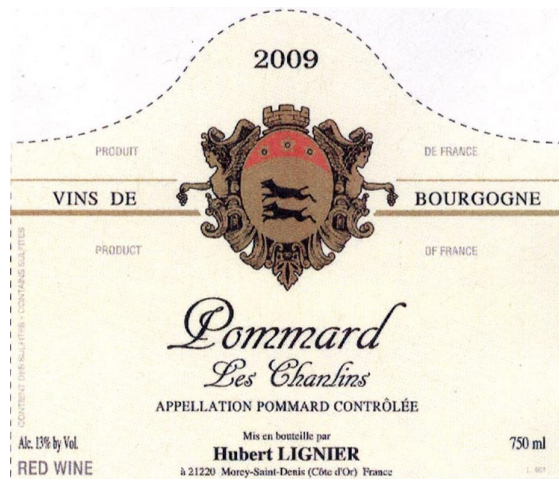


Hubert Lignier



Pommard Les Chanlins



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 Chanlins parcel in Pommard, just below the 1er Cru Rugiens lieu-dit
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1932 and 1937 (Ripped up and replanted 2013 and 2017)
- **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:

In 2009, the Ligniers purchased this vineyard in Pommard which, although classified as on the village level, actually sits just south of the Pommard 1er Cru Rugiens, the most prestigious of all the Pommard 1er Crus. After three years of hail damage, the Ligniers were compelled to rip up the plot's vines and replant (2013 and 2017); production has since entered a gap while the young vines approach maturity.