

Hubert Lignier



Saint Romain Blanc Sous Le Château



At a Glance:

- **Appellation:** AOC Saint Romain
- **Encépagement:** Chardonnay (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:** Purchased fruit coming from a southeast-facing .3 ha parcel on the northern slope above Saint Romain.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot, average age 25 years old
- **Average Yields:** c. 40 hl/ha
- **Average Harvest Date and Type:** Manual, mid-September

In The Cellar:

- **Fermentation:** After pressing, wine ferments spontaneously in small barrel
- **Pressing:** Pneumatic
- **Time on Lees:** 15 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 15 months in neutral barrel, with occasional bâtonnage
- **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:

The Lignier family went out of their way and all the way south to the village of Saint Romain to source a vineyard in the Côte de Beaune in homage to their late son, Romain. This lieu-dit is one of the best placed sites in Saint Romain with the vines planted at a steep angle and facing southeast, giving a wine of terrific acidity and snappy yellow fruits on a racy, mineral-driven frame.