

Georges Lignier



Clos de la Roche Grand Cru

V I N D E B O U R G O G N E



Clos de la Roche
Grand Cru
APPELLATION D'ORIGINE CONTRÔLÉE

ALC. 13,5% BY VOL. PRODUCT OF FRANCE 750ML

GEORGES LIGNIER ET FILS

VITICULTEURS à MOREY-SAINT-DENIS, CÔTE D'OR - FRANCE

At a Glance:

- **Appellation:** AOC Clos de la Roche Grand Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13-13,5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From four parcels totaling 1.05 ha
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** 55 years old, trained in Guyot.
- **Average Yields:** 30-32 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Spontaneous fermentation in stainless-steel tanks with 80% of the crop destemmed
- **Pressing:** Pneumatic
- **Time on Lees:** 20-22 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 20-22 months in small barrels, 40% new.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

In The Glass: