

Georges Lignier



Marsannay Rouge

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



Marsannay

APPELLATION D'ORIGINE CONTRÔLÉE

Red Wine

ALC. 12,5% BY VOL.

PRODUCT OF FRANCE

750ML

GEORGES LIGNIER ET FILS

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

At a Glance:

- **Appellation:** AOC Marsannay
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a small village-level plot in northern Marsannay
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average 50 years old, young vines average 15 years old, all trained in Guyot.
- **Average Yields:** 35-40 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:** 18-20 months
- **Malolactic Fermentation:** Spontaneous, in neutral barrel
- **Élevage:** 18-20 months in neutral barrel
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied after malolactic and before bottling

In The Glass:

The Marsannay rouge shows prominent notes of black pepper and granite tied to high-acid, tart red fruits. While less opulent than other wines from further south in the Côte de Nuits, this Marsannay's reserved elegance makes it a delight at table.