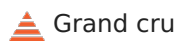




Domaine G. Lignier

Classification :



Grand cru

Région : La Côte de Nuits

Cépage : Pinot noir



Température de service :
17°C

Durée de conservation :
10 to 25 years

Clos Saint Denis Grand Cru (Red)

La Côte de Nuits - Pinot noir

Origine

This parcel was designated part of the Grand Cru territory by the National Institute of Certified Appellations on December 8, 1936 encompassing 6.6206 hectares and divided among 15 estates (with 7 accounting for 71% of the total holdings). The estate farms an area of 1.40 hectares. The vine is cared for using methods that best suit the particular soil and varietal. The soil composition is a clayey limestone with a 30-cm surface cultivation layer lying on bedrock. Pruning follows the simple Guyot cane technique.

Vinification

The grapes are picked by hand and sorted on the domaine. The proportion of whole bunches used varies from 10 to 30% depending on the vintage.

Vinification:

- Cold pre-fermentation maceration for 3-5 days
- Followed by 4-5 days fermentation when the must is transformed into wine using indigenous yeasts
- 3-4 extra days are allowed to complete the extraction of the soluble matter (tannins, anthocyanins, etc.) and give it the time to incorporate into the wine.

After pressing, the new wine is transferred directly to 228-litre oak barrels (25% of which are new). Malolactic fermentation using indigenous bacteria then completes the fermentation process. The wine is aged for 18 months in oak barrels, during which two racking operations are carried out to remove the lees. We bottle the wine ourselves, unfiltered, on the domaine.

Notes de dégustation :

A consistent red colour characterises this wine. The bouquet features tremendous complexity, with a very distinct initial taste and a balance between sweetness and acidity typically very well controlled. This grand cru is characteristic of the Morey style, as underscored by its level of finesse.

Mets d'accompagnements

Our Clos St Denis Grand Cru wine is perfectly suited to your most delicate game dishes and roasts. These maturation conditions yield a

wine with excellent ageing capacity. 10 years after harvest are the minimum required for this Clos St Denis to reveal its qualities. The very best vintages can easily remain in the cellar 25 years without any risk of having passed their prime, even though a thin layer of deposit will form over time.

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