Bourgogne de Vigne en Verre

Domaine G. Lignier

Classification :

Village

Région : La Côte de Nuits

Cépage : Pinot noir



Température de service :
17° C

Durée de conservation :
5 to 10 years

Gevrey-Chambertin (Red)

La Côte de Nuits - Pinot noir

Origine

The parcels are located at the south entrance of Gevrey Chambertin, on a south exposed hillslopes. The soil is mainly composed of gravels, on a light hearth layer, that get warm easily. It gives fruity wines. Domaine Lignier owns 2.28 hectares.

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.
%u200BAfter 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 :

Beautiful colour, with an intense nose, of blackcurrant and small red and black fruits. When ageing, we get some animal and musky aromas. The wine is powerful and structured, with a good balance between firm tannins and soft jamy fruits, as well as a good acidity level. Ages well from 5 to 15 years.

Mets d'accompagnements

Can support elaborated and full bodied food, like lamb or beef, even chicken or game in wine sauce. Marries well with strong matured cheeses except blue cheese.

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