



Domaine G. Lignier

Classification :



Village

Région : La Côte de Nuits

Cépage : Pinot noir



Température de service :
17° C

Durée de conservation :
2 to 7 years

Morey-Saint-Denis (Red)

La Côte de Nuits - Pinot noir

Origine

This wine is grown on 5 parcels "Les Crais", "Les Bras", "Les Cognées", "Clos des Ormes" and "Clos Solon", both located towards the lower reaches of the hillside at an elevation of 240 meters. The soil is of a clayey composition with dispersed rock outcroppings. The land area associated with this appellation covers 1.81 ha. The vine is cared for using methods that best suit the particular soil and varietal. 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 steady red colour describes this wine. The bouquet features tremendous complexity, with in general the fruitier aromas prevailing during the earlier years before giving way to some of the meatier tones.

Mets d'accompagnements

This Morey-St-Denis will provide the suitable accompaniment for your white meat and grilled meat dishes, as well as with a selection of creamier cheeses. The Morey-St-Denis wine is well-balanced and can typically be appreciated fully beyond 5 years of ageing.

Bourgogne de Vigne en Verre - RN6 En Velnoux - 71700 TOURNUS - FRANCE

Tél : 03 85 51 00 83 - Fax : 03 85 51 71 20

E-mail : contact@bourgogne-vigne-verre.com - Site internet : www.bourgogne-vigne-verre.com