

Hubert Lignier

France - Borgogna Côte de Nuits - Morey St Denis



DOMAINE HUBERT LIGNIER



Ownership/Founders Hubert and Laurent Lignier / Jacques Lignier

Start of Activity 1885

Vitiviniculture Traditional / Certified Organic

Hectares 11

Bottles produced 50.000

BOURGOGNE SYMBIOSE

100% Pinot Noir

Production area: south of Nuits-Saint-Georges

Terrain: marna argillo-calcareo

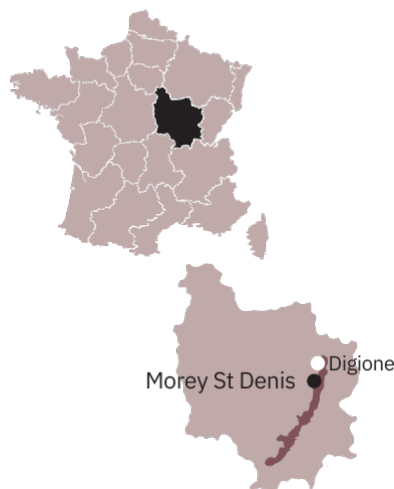
Harvest: manual

Vinification: grapes are destemmed and fermentation takes place in open concrete tanks that allow manual pigéage. Only natural yeasts are used. Long cold maceration period before fermentation to allow for greater extraction. Fermentation is quite long and generally lasts 15 to 20 days after the 5-day cold soak

Refinement: village appellation wines spend 18 months in barrels. All cellar operations that require wine movement are performed by gravity; wines are never pumped

Color: ruby red

Alcoholic Grade: 13% vol



Founded in 1885 in Morey St-Denis, in the heart of Burgundy, Domaine Hubert Lignier is one of the leading producers in the small village of Côte de Nuits, with wines that fully respect the tradition of the wine region that is now most loved by Pinot Noir enthusiasts. In 1991 Romain joined his father Hubert in the company, without wanting to change the style of the domaine in any way except to refine some small details. Unfortunately, his untimely death in 2004 left the domaine in a difficult situation for some time, with Hubert who had to take over the management supported by his oldest son Laurent who soon took control of the winery. The vineyards are located in the villages of Morey-St-Denis, Chambolle-Musigny and Gevrey-Chambertin and in addition to the grapes from these vineyards are vinified grapes coming from the property of the widow of Romain, which is why some wines are "négoce". An impressive talent for winemaking and a style without excess have made Hubert Lignier one of Burgundy's leading figures: his wines perfectly represent the elegance of Pinot Noir.