



DOMAINE Hubert LIGNIER

CLOS DE LA ROCHE

GRAND CRU

CUVÉE MCMLV

A unique plot

Production is generally around 15-25 hectolitres depending on the year.

Clos de la Roche MCMLV Grand Cru comes from a plot of vines located in 'Monts Luisants' and was planted by Henri Lignier's grandfather in 1955.

The vines were selected using massal selection from the domaine's highest quality vine stocks, prepared and grafted by Henri Lignier and then planted at a density of 11,000 vines per hectare. These 27 ares of vines generally produce very small sized grapes that have been affected by millerandage. Their thick skins give us juices with excellent depth and concentration.

Terroir & vinification

The very pebbly soils lie above a rocky, pearly and fissured slab of stone that is easily penetrated by the vine's roots and rootlets. The upper part of the vineyard is bordered by a thick limestone stone wall as well as some wild trees and natural land which give this area its excellent biodiversity. Biodynamic growing methods complement the natural and authentic expression of this mineral climat.

The wine is vinified using traditional methods with 30% whole cluster fermentation in stainless steel vats lasting 20 days and only using native yeasts. It is then aged on its lees in barrels for 21 months before being racked and bottled using a gravity system and without filtering or fining. The label of the traditional-style bottle was designed by local artist Joyce Delimata and wax sealed by hand to ensure perfect maturation.

The Clos de la Roche offers a remarkable texture combining the freshness of the climat, the intensity and purity of the ripe fruit, velvety tannins and incredible length with a touch of salinity owing to the limestone terroir.

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