Domaine Georges Lignier, Chambolle-Musigny, Côte de Nuits, Burgundy, France, 2023

Product code: 5865

PRODUCER PROFILE

Domaine Georges Lignier & Fils is a distinguished family-run estate located in Morey-Saint- Denis, at the heart of Burgundy's Côte de Nuits.

Established in the early 20th century, the domaine has been under the stewardship of the Lignier family for over four generations. Since 2008, it has been led by Benoît Stehly, the nephew of Georges Lignier, who brings a blend of tradition and modernity to the estate's operations. Benoît emphasises a traditional approach to viticulture and winemaking, aiming to express the unique terroir of each parcel. The wines are celebrated for their elegance, aromatic purity, and faithful expression of terroir. They offer a more delicate and subtle profile compared to some neighbouring estates, making them approachable in youth while possessing the structure for aging. The estate's commitment to traditional methods and respect for the land has solidified its reputation as a producer of classic, high-quality Burgundy wines.

VITICULTURE

This village appellation covers 100 hectares, producing on average 3,600 hectolitres of red wine each year. The soils are rich in pebbles and gravel, lending suppleness to the wines, and contain notable levels of iron. The estate farms 0.8386 hectares within this zone, with vineyard practices carefully adapted to the specific soil composition and the Pinot Noir varietal.

WINEMAKING

The grapes are harvested by hand and carefully sorted at the domaine. Depending on the vintage, 10–30% whole bunches are included. During vinification, racking is carried out to remove the lees. Bottling takes place on the estate, without filtration.

TASTINGNOTE

A vivid red in colour. In its youth, the nose is marked by bright raspberry, joined by other red fruits. With age, these aromas evolve toward deeper, more savoury and meaty nuances.

FOOD MATCHING

Roast guinea fowl or quail with herbs, grilled salmon or trout with dill and lemon zest, guineafowl, charcuterie, pate and mild cheeses such as brie.

TECHNICAL DETAILS

Varieties:
Pinot Noir 100%

Features:
Vegetarian
Vegan

ABV:
12.5%

Colour:
Red

Oak Ageing
Time: 18 Months
Type: 228 Litre Barrels
% wine oaked: 100
% new oak: 25

Style:
Still wine

Case Size:
6 x 75cl

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