



Domaine Georges Lignier, Clos-St-Denis Rouge Grand Cru, Côte de Nuits, Burgundy, France, '2022'

Product code: `5868

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

Clos Saint-Denis is a prestigious 16-acre Grand Cru vineyard in Morey-Saint-Denis, northern Burgundy—so influential that the village added "Saint-Denis" to its name in 1927. Known for its rocky, limestone-rich, well-drained soils, it produces some of Burgundy's most celebrated wines. Robert Parker once cited three of his greatest Burgundy experiences as coming from this vineyard (by Dujac, Ponsot, and Georges Lignier). The main landholders are Georges Lignier (3.7 acres), Dujac (3.68 acres), and Drouhin (1.8 acres).

WINEMAKING

Aged with old and new oak, the wine benefits from a tailored approach to barrel toasting: Clos Saint-Denis barrels receive a shorter, more intense toast, while those for Clos de la Roche undergo a longer, gentler one—highlighting the distinct character of each cru.

TASTINGNOTE

The nose reveals an alluring bouquet of fragrant florals and plush, ripe purple fruits like plum, also offering earthy notes and smoke. Like the rest of the range this vintage, it shows a firm underlying structure that may hold it back in its youth, yet everything remains perfectly in harmony.

FOOD MATCHING

Beef Wellington, aged Comté or Brillat-Savarin with truffle.



TECHNICAL DETAILS

Varieties:

Pinot Noir 100%

Features

ABV: 13.5%

Colour: Red

Oak Ageing

% wine oaked: 100

% new oak: 50

Style: Still wine

Case Size: 6 x 75cl

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