

# Handford Wines Burgundy En Primeur 2012 James Handford MW and Greg Sherwood MW - January 2014

### **Domaine Georges Lignier, Morey Saint Denis**

I met Georges at a village tasting in 1994. His 1993 Bonnes Mares was the best of his extensive range and the star of the day. In good vintages, the Grand Crus are among the best in the region. Fermentation is allowed to run naturally resulting in high extract of both colour and flavour. Georges matures his best reds in 50% new oak. Situated in the heart of the Cote de Nuits, in Morey-Saint-Denis, the house of the Domaine Georges Lignier remains traditional in its conception. George's nephew, Benoit, now oversees all operations including the complex task of managing the 100 parcels that total 15 hectares of vines. Like many of his colleagues, Benoit is more than pleased with results in 2012. The flagship Clos des Ormes is excellent and very good value.

# **Morey-Saint-Denis 2012**

Delicious, open, jellied strawberry fruits with a sumptuous middle. With hints of spice and no hard edges, this is long, rounded and even this will make an excellent early drinker. 2014 to 2018

#### **Gevrey-Chambertin 2012**

Cooler summer and long fermentation has helped to keep the CO2 from malo-lactic conversion for much longer in barrel. This results in retained freshness and youthful tannins and a wine worthy of grand vintage status. Its gutsy black fruits pressure the mid palate and give a long and dense finish. Mouth watering and very good indeed. 2014 to 2019.

# **Chambolle-Musigny 2012**

Open, floral and with a hint of milky chocolate. The cherry, cocoa and vanilla aromas are simply beautiful. There is a stunning combination of richesse and finesse. A pretty wine in what seems to be the appellation of the year. 2016 to 2021

# Morey-Saint-Denis 1er Cru Clos des Ormes 2012

The flagship Clos des Ormes is wonderfully situated on the road out of Gevrey, immediately to the north of the great Grand Crus. It has all the soft qualities of a great Morey, yet with poise and vivacity at its core. Never harsh but always pure and with good density on the finish. There is just the right balance to this very smart red. 2015 to 2022

# **Gevrey-Chambertin 1er Cru Les Combottes 2012**

Squeezed between two Grand Crus the Combotte is not short of power; intense, almost jammy, raspberry, bramble and cherry compote. Excellent ripeness with a solid frame of ripe tannin and sprightly acids. Dense and delicious. 2018 to 2023

#### **Clos-Saint-Denis Grand Cru 2012**

Being exposed to the drying north winds fruit is often more delicate, but always clean and with mineral notes. So, like the Morey villages, this is more delicate red/plum in colour but star bright. There's a lovely crunch of cool raspberry, redcurrant and strawberry as well as that great poise and length that is such a joy in 2012. There's a certain shyness about the nose and structure that will blossom in adolescence. 2017 to 2026

#### Clos de la Roche Grand Cru 2012

Deep, bold and dark in colour this is a strong boned beast with stamina. Brooding black fruits, with red cherry and dark chocolate, will continue to ripen in bottle to yield a classic and old fashioned Grand Cru in years to come. 2020 to 2029

#### **Bonnes-Mares Grand Cru 2012**

A little under one third of a hectare producing 4 barrels (1200 bottles). Another step up in sheer intensity this has the lot; dark chocolate, sweet spice, a twist of black pepper and firm acidity. Yet the tannins are pure and silky, the rich, loganberry fruit is cool and watermelon like to the tongue. Then there's a hint of vanilla cream on the finish. Fascinating glassful. 2023 to 2032.