



February 2017

96

Dom. Georges Lignier, Bonnes Mares GC

(£686-745/6 Ha, H2)

Planted in the 1930s, this 0.22-hectare parcel is located in the Chambolle side of the Grand Cru on red soils. Whole bunch spice, some ferrous, bloody grip, subtle, almost diaphanous berry fruit and deftly handled oak: this is a brilliant red that will only improve with age. 2025-35

96

Dom. Georges Lignier, Clos de la Roche GC

(£550-595/6 H2, Ha)

The Clos de la Roche bottling is generally richer and broader than the Clos St Denis at this domaine and that's the case here. Sourced from four parcels in Chabiots, Fremières, Mochamps and Clos de la Roche itself, it's another brilliant red from Benoît Stehly. Mocha oak, dark berry fruit, fine-grained tannins and a core of refreshing acidity. First class winemaking. 2025-35

96

Dom. Georges Lignier, Clos Saint Denis GC

(£437-475/6 Ha, H2)

One of the parcels that make up the domaine's holdings of the Grand Cru is literally in Benoit Stehly's back garden. This old vine cuvée sees 50% whole bunches and shows the freshness and fragrance of the Grand Cru. Silky, vivacious and skilfully oaked, with raspberry and loganberry sweetness and a light, tangy finish. 2022-32

94

Dom. Georges Lignier, Gevrey-Chambertin PC Les Combottes

(£625-670/6 Ha, H2)

A Premier Cru that's "a bit more than a Premier Cru," according to Benoit Stehly, this is tucked between two Grands Crus yet is something of a below-the-radar wine. Smoky and intense, with lovely precision and focus supported by textured tannins and lingering acidity. 2022-30

94

Dom. Georges Lignier, Morey-St-Denis PC Clos des Ormes

(£349/12 Ha, H2)

Benoît Stehly's two hectares of old vines are divided into three parts, producing a fine, subtle, beautifully defined Pinot with the graceful fruit sweetness and delicate oak that are the hallmark of the domaine's style. The acidity drives the finish of this impressive Premier Cru. 2022-30