

## DOMAINE GEORGES LIGNIER

### Dom Georges Lignier, Clos des Ormes Premier Cru 2016 Morey-St-Denis

25% new oak.

Mid ruby. Pungent nose. Tastes a bit raw. Lots to chew on and some strawberry, almost stewed fruit. Rather hollow in the middle.

Drink 2020-2028

### Dom Georges Lignier, Aux Combottes Premier Cru 2016 Gevrey-Chambertin

40% new oak – as for a grand cru.

Healthy ruby. Round and appealing on the palate with lots of freshness. Not quite enough depth or richness. A bit angular and very drying on the end despite the light body.

Drink 2023-2032

### Dom Georges Lignier, Grand Cru 2016 Clos St-Denis

1.49 ha! 40% new oak. He recently changed oak sources. He is the biggest owner of the 6.3 ha. 45- to 70-year-old vines, always blended.

Limpid ruby. Good density with a mentholated note. Rich and powerful and layered and really rather majestic. Real beginning, middle and end. Subtle. Long and layered. Excellent balance. He says this best expresses what he wants to do.

Drink 2024-2040

16

### Dom Georges Lignier 2016 Chambolle-Musigny

Near Clos de la Bussière in Morey. Planted in 1922 and some replanted in 1960s.

Slightly reductive, on top of pungent strawberry fruit. Rather rich and sweet underneath with lots of flattering fruit. Long and luscious. Chalky finish.

Drink 2020-2026

16

### Dom Georges Lignier 2016 Gevrey-Chambertin

From lieu-dit Le Fourneau. More Morey in style!

Bright ruby. Very slight reduction but lively and round with lots of floral aromas on a fruity base. Sweet and fine. Fine boned. Much lighter and fresher than the average Gevrey. Chalky finish. Atypical. Very persistent and floral.

Drink 2019-2025

17.5

### Dom Georges Lignier 2016 Morey-St-Denis

Blend of seven different small plots in the north of the village. Mainly white limestone. Will be racked soon.

Light to mid ruby. Sappy and very appealing nose. Lots of density and tannins on the palate. Lots of chew on the end. Solid Morey. Edgy acidity and real texture rather than fruit.

16+

### Dom Georges Lignier, Grand Cru 2016 Clos de la Roche

More protected from cold wind than Clos St-Denis. Less elegant and more powerful than his Clos St-Denis. More Morey, he says.

Shaded ruby. Sweet and sumptuous on the nose. Very rich and lively with strong fruity notes – raspberries? Taffeta texture. No monster! 'It's still mine', says winemaker Benoît Stehly. Good mineral finish. Very clean.

Drink 2024-2042

18

16.5

### Dom Georges Lignier, Grand Cru 2016 Bonnes Mares

Planted 1926. On top of a small quarry. Limestone and a more feminine style of Bonnes Mares. 0.29 ha. Very small yield. 'I used an old plastic tank. Quite cold maceration at first. Cool, long fermentation', says winemaker Benoît Stehly.

Glowing red/ruby. Very floral – roses? Very different from most Bonnes Mares. Light and lifted. In 2016 with a salty end. Marked acidity and relatively light bodied. So unusual. Dry finish.

Drink 2025-2040

17+

16.5