

Burgundy 2017 – the guide

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DOMAINE GEORGES LIGNIER, Morey-St-Denis

- **Dom Georges Lignier 2017 Bourgogne Aligoté**

Bottled. Morey vines. Machine harvested using their own machine, as is the Passetoutgrains. Better because they can harvest it when it is ready rather than having to wait for the pickers. Unoaked and filtered.

Tangy, herbal, smoky. Creamy ripeness even a touch of honey. (JH)

Drink 2018-2020

16

- **Dom Georges Lignier 2017 Bourgogne Passetoutgrains**

Straight from the bottling line. 50/50 blend of Gamay and Pinot. Harvested 12–15 September. What winemaker Benoît Stehly – a big fan of Beaujolais crus – calls ‘un vin des amis’. He and his wife drink a bottle a day.

Bright and juicy fruited on the nose. Lively – a perfect *vin de soif*. Tight, bright and with plenty of red fruit. Light, chalky tannins. (JH)

Drink 2018-2020

16

- **Dom Georges Lignier 2017 Gevrey-Chambertin**

Bottled. 30% whole bunch since 2012. From lieu-dit Le Fourneau, east of the D974. He wanted a wine with freshness when there was the likelihood it would be trop gourmand.

Lightish crimson. A touch smoky but lots of tart cherry on the palate. Very fresh, chirpy, full of energy. Tangy, juicy and nicely stemmy on the long finish. Very fresh and well structured by the stems. (JH)

Drink 2021-2027

16

- **Dom Georges Lignier 2017 Morey-St-Denis**

Barrel sample. Blend of seven different small plots in the north of the village. Mainly white limestone. More peppery and rustic than the southern part of the village that are more Chambolle-like. Later malos than usual so a bit of CO2 still. Lightly peppery red fruit and that same stemmy freshness. More savoury and spiced on the palate, firm but rounded. Deft and satisfying, a complete wine. (JH)

Drink 2021-2028

16.5

- **Dom Georges Lignier 2017 Chambolle-Musigny**

Barrel sample. 30% whole bunch and no new oak in the village wines. Vines near La Bussière in Morey. Planted in 1922 and some replanted in 1960s.

Lightish crimson. Very sweet red-fruited nose. A slight smoky reduction. Red fruited and tangy on the palate but with lots of acidity to balance and give a mouth-watering finish. Chewy and with a straightforward honest pleasure and good persistence. Sweeter and less stemmy than the Morey. (JH)

Drink 2021-2028

16

- **Dom Georges Lignier, Premier Cru 2017 Morey-St-Denis**

Barrel sample. A new cuvée of four parcels: Les Sorbès, Les Gruenchers, Les Millandes, Les Faconnières. He used to sell this in bulk or put the fruit into village wines. But small harvests have pushed him to make the wine on its own. Good results in 2015 and 2016 have encouraged him to continue. In the axis of the combe of Morey-St-Denis, more soil, and the wines tend to be more supple – open in youth compared with Clos des Ormes, which is more mineral and tendu. Making this blend of parcels, which gives a more supple and rounded wine to please some of his customers, allows him to make the Clos des Ormes he wants – less consensual in style. 25% new oak.

Light cherry red. Perfumed with sweet red-cherry fruit. On the palate a touch of oak spice, the tannins supple and friendly around a good fruit core. Generous and rounded and an attractive, chewy food-friendly finish. (JH)

Drink 2020-2028

16.5

- **Dom Georges Lignier, Clos des Ormes Premier Cru 2017 Morey-St-Denis**

Barrel sample. Hailed. This is 'more Clos des Ormes' rather than 'more me'.

Light cherry red. A dusty red-fruit fragrance. Tangy wild cherries, really wild. Tight and mineral on the palate, sinewy and incredibly long, athletic. Great tension and very fine tannic texture and freshness. A slightly ascetic style and delicious with it. (JH)

Drink 2025-2032

17

- **Dom Georges Lignier, Aux Combottes Premier Cru 2017 Gevrey-Chambertin**

Barrel sample. 40% new oak. Hailed. A little warm spot that ripens earlier.

Deeper colour than Clos des Ormes (probably clonal). Riper and darker fruited even though it was harvested early. More black-cherry sweetness. A little flatter but has power underneath, doesn't have the energy of his other wines. The ripeness has given smooth tannins and quite a gentle wine. (JH)

Drink 2021-2028

16

- **Dom Georges Lignier, Grand Cru 2017 Clos St-Denis**

Barrel sample. 'Positive hail' because it was like nature's green harvest. 30% whole bunch. 40% new oak. 1.49 ha (3.7 acres). He is the biggest owner of the 6.3 ha (15.7 acres) grand cru. 45- to 70-year-old vines, always blended.

Mid crimson. Dark fruited and spicy, balanced by a lifted stemmy freshness. Chewy but fineboned tannins, really dry and has elegance in a whole-bunch style. Aromatic and with a dry chalky texture on the mid palate that increases the freshness. Has both delicacy in the texture and power in the length. Difficult to describe. Winemaker Benoît Stehly finds blood orange in this wine and I agree when he suggests it. Lovely subtle aromas. (JH)

Drink 2025-2035

17.5

- **Dom Georges Lignier, Grand Cru 2017 Clos de la Roche**

Barrel sample. Hailed. 30% whole bunch. 40% new oak. More protected from cold winds than Clos St-Denis.

Lightish cherry red. An aroma that is restrained but draws you in. Dark-red fruit, peppery, mineral and a little chalky. On the palate, really sinewy and almost but not quite lean, direct and precise and very fresh. The opposite of gourmand but satisfying in a health-promoting way. No fat. Much more in finesse than charm. Very long. (JH)

Drink 2025-2035

17+

- **Dom Georges Lignier, Grand Cru 2017 Bonnes Mares**

Barrel sample. No hail. Vines from his great grandmother. 30% whole bunch. 40% new oak. Planted 1930 – they need to replace some vines – average age is 70 years. Old vines are less affected by trunk diseases such as esca, ie they are affected but not generally killed by it because their lower vigour can cope with less sapflow. On top of a small quarry. Limestone and a more feminine style of Bonnes Mares. 0.29 ha (0.72 acres). Very small yield.

Light cherry red. Much sweeter and more red fruited than the Clos de la Roche with a touch of oak spice. Smells more *gourmand*, richer, fuller in the mouth and rounded with a very nice freshness at the core. Lovely balance between the generous fruit and the precise vibrant acidity. Very long. Finely textured, compact tannins clothed in bright fruit. (JH)

Drink 2025-2035

17.5