

## DECANTER: BURGUNDY 2017 EN PRIMEUR TASTING NOTES

### **Domaine Georges Lignier, Morey-St-Denis, Clos des Ormes, 2017**

Tasted by Tim Atkin MW (at 2017 En primeur tastings, Burgundy, 25 Oct 2018)

Tasting Score: 93

Covering 2ha, the domaine's holdings in Clos des Ormes dominate the lieu-dit. Sourced from the village - as opposed to the premier cru part of the vineyard - this is wonderfully light, graceful and ethereal, with rose petal and violet scents and some sinewy tannins on the finish.

Drinking Window 2022 – 2027

### **Domaine Georges Lignier, Clos de la Roche Grand Cru, 2017**

Tasted by Tim Atkin MW (at 2017 En primeur tastings, Burgundy, 25 Oct 2018)

Tasting Score: 95

Yields were reduced by 30% because of the hail, which may have contributed to the greater concentration here. Spread over six parcels, the Lignier holdings add up to 1ha overall. This is less reductive than the Clos St-Denis, with alluring Chambolle-like scents of rose and succulent red berry fruit, and a fine texture and weight with spicy, perfumed oak.

Drinking Window 2024 - 2030

### **Domaine Georges Lignier, Bonnes-Mares Grand Cru, 2017**

Tasted by Tim Atkin MW (at 2017 En primeur tastings, Burgundy, 06 Nov 2018)

Tasting Score: 94

Benoît Stehly's 0.24ha block is on the Chambolle side of the grand cru - as nearly everyone's is - but he says the iron-rich red soils have more in common with Morey-St-Denis. Fermented with 30% whole bunches, this is meaty and a little reductive right now, but the underlying fruit is supple, plush and textured, with glossy tannins and stylish 40% new wood.

Drinking Window 2025 - 2030

### **Domaine Georges Lignier, Clos St-Denis Grand Cru, 2017**

Tasted by Tim Atkin MW (at 2017 En primeur tastings, Burgundy, 25 Oct 2018)

Tasting Score: 94

Divided between three parcels totalling 1.4ha, this grand cru was picked first in 2017, which is highly unusual for Clos St-Denis. It was still showing some meaty reduction in barrel, but has appealing strawberry sweetness, subtle 40% new oak and a bit of refreshing sap from 30% stems.

Drinking Window 2024 - 2030