

# Tim Atkin

MW

## BURGUNDY REPORT 2023 VINTAGE

by Christ Canterbury MV

Domaine Georges Lignier & Fils



Benoît Stehly

### 97 Bonnes Mares

This is dynamo made from a long strip of 29 ares of vines running from the top to the bottom of the cru. Some of the vines are centenary gems. This is joyously ripe with a posh, polished palate of hedonistically ripe fruit, perfectly poised between feathery tannins and laser-like acidity. Licorice, boysenberries and dry-aged steak give this a satisfying heartiness that extends through the long, engaging finish.

### 97 Charmes-Chambertin GC

The smallest Grand Cru of the domaine at just 0.09 ha, this sees 100% new oak. Black cherry liqueur, balsamic, licorice braid and spice drawer pile on the complexity. Crushed stone flecks are gently interspersed throughout the palate-saturating fruit. Bright lift keeps the flavors coursing across the palate while the silky tannins caress the cheeks.

### 96 Clos de la Roche GC

As with the Clos St-Denis, the domaine has a big chunk (1.05 ha) of this Grand Cru, with parcels spread across much of its surface. These are 70-year olds that deliver a rambunctious pack of fruit on the palate as well as crisp, guiding tannins and tingly freshness. The pleasingly dry finish reminds me of black forest cake flavors: Marasca cherries, dark chocolate and mocha-tinged cream.

### 95 Clos St-Denis GC

This is the domaine's crown jewel; it is the largest landholder with 1.5 ha and lots of 80-year-old vines. Bing cherries, cobbler spice and herbal tea meld together on the palate. There is some cheeky grip and sassy freshness that carry the concentrated, crushed slate minerality into a long, caressing finish.

### 94 Gevrey-Chambertin PC Les Combottes

This is a wine to get worked up over, as everything will come together nicely in time. Summer garden, sweet berries and allspice flirt on the nose. Distinguished architecture surrounds the almost opulent mid-palate fruit with gracefully arching acidity and firm, sculpted tannins. It's the taut, mineral finish that demands time in the cellar.

### 94 Morey-St-Denis PC Clos Sorbès

In contrast to the Clos des Ormes, this is more open and friendlier with a plethora of cuddly, berried fruit. Benoît told me last year—his first year with this cru—that this reminds him more of Chambolle, and he prefers Raimond barrels for it as they are softer barrels. This is nicely tied up with a bow, ready to enjoy, even though it will age well through the mid-term.

### 93 Morey-St-Denis PC Clos des Ormes

One of every two bottles of Clos des Ormes comes from this domaine, which owns 2 of the 4.5 ha! The oldest vines are 70 years old, and the collection of them has made a gripping, concentrated wine that is laden with cherries and oak spice (Benoît Stehly uses 90% Cadus here.) This tends to drink well young, despite its rigor, and it seems this will behave the same way again this year.

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