

Georges Lignier



Having been known as the U.S. importer for Hubert Lignier for over 30 years, in 2014 we expanded our connection to the Lignier name through another branch of the family. Georges Lignier is a cousin of Hubert, and while the two estates are clearly separate operations, they do share some of the greatest vineyards in and around Morey-Saint-Denis. The domaine is led by Benoit Stehly, nephew of Georges Lignier, who worked at the domaine for a decade alongside his uncle, before assuming control of the work in both the vineyard and the cellar in 2008. When it comes to the vineyard holdings, the depth of appellations in both the Premier and Grand Crus is astounding. Overall, the domaine counts sixteen hectares encompassing 50 parcels, across 17 appellations in both white and red. Moreover, these are generally not single rows of rare plots, but substantial parcels within some of the greatest sites in the Cote d'Or. For example, the estate is the largest proprietor of the Grand Cru Clos Saint-Denis, at 1.49 hectares, and controls over a hectare of the Clos de la Roche Grand Cru.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** No herbicide; chemical treatments when needed
- **Ploughing:** Occasional ploughing by lightweight tractor, but only when necessary. Instead, Benoit allows grass to grow between the rows, which naturally pushes the vine's root system deeper into the bedrock. His is the only domaine in Morey that allows grass to grow freely in the vineyard.
- **Soils:** Limestone-clay
- **Vines:** Average 50 years old, young vines average 15 years old, all trained in Guyot. All vines are planted via Selection Massale
- **Yields:** Debudding and deleafing control yields, with a green harvest if necessary. Yields average 30-32 hl/ha for grands crus, and are slightly higher for other wines.
- **Harvest:** Entirely manual
- **Purchasing:** Entirely estate fruit

Vinification:

- **Fermentation:** After sorting, the crop is 80% destemmed and ferments in stainless-steel tanks after a short, 4-5 day cold maceration. Cuvaion lasts c. 3 weeks. White Chardonnay wines ferment in neutral barrels. Aligoté ferments in stainless-steel tanks. All fermentations are spontaneous.
- **Extraction:** Periodic pumpovers during fermentation
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring and usually lasts months



Aging:

- **Élevage:** 12-14 months in barrel for regional wines and Passet-outgrain. 18-20 months in barrel for other wines. Regional and village wines see no new oak, 1ers crus see 20%, and grands crus see 40%. Aligoté ages in stainless-steel tanks.
- **Lees:** Racking after malolactic and prior to bottling; wines stay on fine lees until bottling
- **Fining and Filtration:** No fining, no filtration
- **Sulfur:** Applied after malolactic and before bottling