

Chambolle Musigny Domaine Georges Lignier & Fils 2022



Region

The Côte de Nuits follows a narrow strip of red iron-rich soils that run the short distance south from Dijon to the town of Nuits St Georges and ends before the hill of Corton. It is perhaps the source of the greatest and most elusive Pinot Noir wines of Burgundy. To travel through this northern half of the Côte d'Or evokes a role call of great vineyard names; Gevrey, Vosne Romanée, Clos de Vougeot, Musigny, Nuits St Georges and more. Here in the Côte de Nuits the best vineyards lie along a narrow band of limestone slopes facing south-east to maximise exposure to the sun. Lower-lying vineyards with more clay drain less well and tend to produce less exciting wine.

Producer

A family estate for 4 generations, and now in the hands of Benoit Stehly who always knew he would become a winemaker. Since 2003, after studying viticulture and oenology, he took over the business and guided by his passion for the vine and its ecosystem, he has since succeeded in transmitting his identity to the wines of his estate. 16 hectares, spread over 50 plots, the Domaine Georges Lignier et Fils with its 17 appellations, represents the variety of Burgundy wines. The domaine practices grassing to promote microbial life in the soil and limit all phytosanitary treatments. They have picked up a reputation of being a reliable and excellent quality producer in the Cote de Nuits.

Tasting Notes

This vineyard is planted on iron rich, gravel soils. Hand harvesting and sorting. 30% of the grapes are whole bunches and the rest destemmed. Maceration and fermentation in vats with indigenous yeasts and following this the wine is passed into 228l barrels (25% new) where it undergoes malolactic fermentation and then matures for 18 months. Youthful aromas of fresh raspberries and cherries, with some toasty, smoky flavours from the new oak. This will continue to develop over time with more earthy, animal characteristics.

Food

Pairs perfectly with eathered game like guineafowl, charcuterie, pate and mild cheeses such as brie.

Technical Information

Country	France
Region	Cote de Nuits
Grape(s)	
Type	Red
Style	Complex
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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