

Gevrey Chambertin 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 2ha plot lies on the slopes above the village of Gevrey Chambertin at 280m altitude. Manual harvest and sorting. 30% whole bunches and the rest destemmed. Fermentation and maceration in vats with indigenous yeasts, extracting the tannins. After pressing the wine is placed in 228l barrels for malolactic and matures for 18 months. Unfined and unfiltered. Deeply complex, dominated by fruit, with spice, pepper and earthy flavours. A rich and tannic wine in youth and will smooth out with age.

Food

An excellent accompaniment to roast meats and mature cheese.

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	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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