

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE HUBERT ET LAURENT LIGNIER

AOP Gevrey-Chambertin  
Red

## PRESENTATION

In early 1885, Jacques Lignier, then a team leader at an estate in the Côte de Nuits, acquired parcels of vineyard devastated by phylloxera. In the early 20th century, his son Jules joined him to replant and rebuild the vineyard holdings, ultimately passing them on to his three sons: Georges, Maurice, and Henri. Like his brothers, Henri developed his own estate, which reached 4.5 hectares by 1960. He preserved many fruit trees amidst his vines, and all work was done manually with only a horse to assist in the hard labor of the time. In 1959, Henri's eldest son Hubert took over the family estate and gradually expanded it through new acquisitions and land consolidations with neighboring plots. His expertise in both viticulture and winemaking significantly enhanced the quality of the wines. In 1973, during a period of economic crisis, he made the bold move to start bottling at the estate. Hubert and Françoise had three children, and in 1992, their youngest son Romain joined the estate, which had grown to 7.5 hectares. Together with Hubert, Romain introduced widespread soil tilling. Known for his rigorous winemaking methods, Romain helped elevate the domaine's reputation. Tragically, he passed away at the age of 34. In 2004, his brother Laurent stepped in to support their parents during this difficult time. Determined to honor the family legacy, Laurent chose to eliminate all synthetic products starting in 2007, leading the domaine to organic certification in 2019. Françoise, who had long supported Hubert in the vineyard and during harvest, passed away in 2018. Under Laurent's leadership, the domaine moved into a new cellar in Morey-Saint-Denis in 2008, located at 13 Route Nationale. By 2020, the estate had expanded to 11 hectares. Thanks to Hubert's savoir-faire and Laurent's precise winemaking style, the wines have continued to evolve toward greater finesse and purity. Today, the family passion lives on with the gradual involvement of the next generation: Sébastien and Maëlle.

## VARIETAL

Pinot Noir 100%

## LOCATION

Parcel located in the heart of Gevrey-Chambertin, southeast-facing on a well-drained hillside rich in gravel, benefiting from a microclimate ideal for optimal grape ripening.

## TERROIR

Stony clay-limestone soils rich in minerals, contributing structure, depth and the distinctive power of Gevrey-Chambertin terroirs.

## IN THE VINEYARD

Sustainable viticulture with careful yield control and manual vineyard management to preserve the purity of the fruit.

## HARVEST

Manual harvest with rigorous sorting in the vineyard to keep only the healthiest grapes.

## WINEMAKING

Partial destemming, fermentation in concrete vats with gentle punching down and light pumpovers for balanced tannin extraction.

## AGEING

Aged 14 to 16 months in French oak barrels, of which 30–40% are new, depending on the vintage.

## SERVING

16 to 18°C

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## AGEING POTENTIAL

5 to 10 years

## TASTING

Gevrey-Chambertin "Regnard" captures the deep, structured expression of Pinot Noir in this prestigious cru. The robe is deep garnet and bright. The nose is rich and expressive, revealing aromas of blackcurrant, blackberry, and black cherry, uplifted by notes of liquorice, subtle smoke and sweet spices. The palate is ample and fleshy, supported by firm yet refined tannins and a dense, well-structured body. Saline freshness and fine acidity provide balance, while the long finish leaves a lingering impression of minerality and spice. A wine of depth and character.

## FOOD PAIRINGS

This powerful red is best enjoyed alongside bold, flavourful dishes. Ideal pairings include dry-aged ribeye steak, wild boar stew with berries, or game in sauce (venison, deer). It also works beautifully with slow-cooked lamb shoulder or spice-crusted duck breast. For cheese, opt for strong characters such as aged Époisses, Bleu de Gex, or matured Comté. A wine for grand meals and special occasions.

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