



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE HUBERT ET LAURENT LIGNIER

AOP Bourgogne Pinot Noir
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

Plot located at the foot of the slope, on gentle inclines with a southwest exposure, offering full ripeness with retained freshness.

Age of vines: 50 years old

TERROIR

Shallow clay-limestone soils, well-drained, with gravel and silt contributing to aromatic finesse.

IN THE VINEYARD

Sustainable viticulture, light mechanical soil management, controlled yield

HARVEST

Hand-picked grapes with sorting in the vineyard.

WINEMAKING

Partial destemming, fermentation in stainless steel vats with regular gentle punch-downs and pump-overs for a delicate extraction.

AGEING

8 to 10 months in French oak barrels (20% new), followed by ageing on fine lees.

SERVING

14 to 16°C



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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AGEING POTENTIAL

3 to 5 years

TASTING

The "Plan Gilbert" cuvée offers a refined and approachable expression of Pinot Noir. The robe is bright ruby red. The nose is fresh and fruit-forward, with notes of red cherry, raspberry, and fresh rose, complemented by hints of sweet spices and a subtle earthy tone. On the palate, the attack is smooth and fluid, evolving into lively fruitiness framed by fine, silky tannins. The finish is clean and moderately long, with tangy red fruit and a delicate floral touch. A supple and elegant wine, perfect for early drinking while retaining good tension.

FOOD PAIRINGS

This lively and fruity wine pairs wonderfully with simple yet flavorful cuisine. It's ideal with herb-roasted chicken breast, grilled veal chop, or sautéed pork with Mediterranean vegetables. For seafood, consider seared trout fillet or crayfish tails in butter. It also complements robust vegetarian dishes such as mushroom tart or mild vegetable curry. For cheese, choose soft styles like creamy Brie or gently aged Chaource.

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