



DOMAINE HUBERT ET LAURENT LIGNIER

AOP Pommard
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Anchored in Morey-Saint-Denis, Domaine Hubert et Laurent Lignier is an institution in Côte de Nuits. Founded in 1885, it has been shaped by five generations, each bringing their know-how to reveal the quintessence of the great Burgundian terroirs. After the premature death of Romain Lignier, his brother Laurent took over in 2004, continuing the transition to organic viticulture (certified in 2019). The estate exploits 11 hectares on prestigious climates such as Clos de la Roche, Charmes-Chambertin, and Morey-Saint-Denis 1er Cru. Vinifications are meticulous, with partial destemming, gentle extraction, and aging in oak barrels for 18 to 24 months. The wines stand out for their aromatic intensity, tannic finesse, and exceptional aging potential.

VARIETAL

Pinot Noir 100%

LOCATION

The parcel lies at the southern edge of the Pommard appellation, bordering Volnay, on a steep, east-facing slope. Situated between 280 and 320 meters above sea level, the vineyard benefits from early sun exposure and a slow, even ripening process, which preserves freshness and aromatic finesse. This higher elevation and good natural airflow help maintain healthy vines and contribute to the elegant style of Pinot Noir found here. The Domaine Hubert and Laurent Lignier's vines thrive in this unique microclimate, offering ideal conditions for producing refined, terroir-driven wines.

TERROIR

The soil in Les Chanlins is stony and shallow, dominated by limestone with interspersed red and brown marl. These well-drained soils reduce vine vigor, concentrating the fruit and enhancing aromatic purity. The stoniness contributes finesse and mineral tension, while the limestone influence, combined with the proximity to Volnay, results in more delicate tannins and floral notes than typically found in bolder areas of Pommard. This is a terroir of precision, clarity and restraint, yielding wines that balance structure with elegance.

IN THE VINEYARD

The vineyard is certified organic and managed with the utmost respect for natural rhythms and soil health. No herbicides or synthetic products are used. Soils are cultivated mechanically or by hand to preserve structure and promote biodiversity. Grass cover is partially maintained and carefully managed. Treatments rely on natural products including copper, sulfur and plant extracts. Every vine is individually tended to produce healthy, balanced fruit that reflects the full potential of the vintage. The domaine's philosophy favors excellence through thoughtful, sustainable viticulture.

HARVEST

Harvesting is done entirely by hand, with a meticulous double sorting—first in the vineyard, then at the winery. Grapes are partially destemmed depending on the vintage and transferred by gravity into fermentation vats.

WINEMAKING

Alcoholic fermentation begins spontaneously with indigenous yeasts. Maceration lasts 18 to 21 days with gentle punch-downs and pump-overs to extract color and structure without overworking the fruit. Each plot is vinified separately to preserve its identity and highlight the terroir.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The wine is aged for 20 months in French oak barrels, with around 20 to 25% new oak. This extended aging allows the tannins to soften gradually and the wine to gain depth and complexity. Barrels are carefully selected with light toast to maintain elegance. No systematic fining or filtration is applied, preserving the wine's natural texture. Bottling is done by gravity to respect the balance and purity developed during élevage. The result is a wine that's both powerful and finely sculpted.

SERVING

Serve between 16 and 18°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Pommard "Les Chanlins" expresses the mineral tension and aromatic intensity of this climat bordering Volnay. Deep ruby with garnet hues, it opens with aromas of black cherry, blackberry, violet, and white pepper, with a delicate smoky note. The palate is structured and firm, supported by ripe, fine tannins wrapped in dense yet elegant texture. The long, precise finish reveals freshness and a typical mineral backbone. A poised and persistent Pommard with great depth.

FOOD PAIRINGS

This characterful wine is a superb match for red meats and richly flavored dishes. It enhances beef tenderloin with reduced jus, roasted duck breast, or veal chop with wild mushrooms. It also pairs beautifully with stews like boeuf bourguignon or slow-cooked lamb shoulder. For cheese, opt for aged Époisses, Livarot, or mature sheep's milk Tomme.

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