



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE HUBERT ET LAURENT LIGNIER

AOP Morey-Saint-Denis Premier Cru  
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

Vineyards situated on mid-to-upper slopes of Morey-Saint-Denis, adjacent to illustrious grands crus such as Clos de la Roche and Bonnes-Mares

## TERROIR

Clay-limestone soils with a mix of marl and flinty gravels, offering excellent drainage and contributing finesse with depth

## IN THE VINEYARD

Sustainable approach, manual work with controlled yields and limited mechanical intervention

## HARVEST

Hand-harvested with stringent sorting at the vineyard

## WINEMAKING

Partial destemming, long maceration in concrete vats, gentle punch-downs to preserve purity

## AGEING

15 to 18 months in French oak barrels, typically 30-40% new depending on vintage

## SERVING

15 to 17°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

10 to 15 years

## TASTING

This Morey-Saint-Denis Premier Cru reveals the signature style of its terroir: elegant, structured, and expressive. The wine displays a deep ruby hue with subtle garnet reflections. On the nose, aromas of ripe red cherry, wild strawberry, and delicate violet rose mingle with nuances of forest floor and soft spice. The palate is refined yet powerful silken tannins support a core of red fruit intensity, balanced by fresh acidity and a chalky mineral undertone. The finish is long, precise, and reveals a lingering sense of subtle spice and smooth leather an elegant wine built for both early enjoyment and extended ageing.

## FOOD PAIRINGS

This expressive Premier Cru pairs superbly with refined, flavorful cuisine. It enhances dishes such as roasted duck breast with cherries, venison loin with juniper sauce, or mushroom-stuffed saddle of lamb. It also brings nuance to vegetarian options like a wild mushroom risotto or a rich gratin of autumn vegetables. For cheese, select aged pressed varieties such as mature Comté or traditional Morbier. A refined companion for festive meals and refined gatherings.

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