

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE HUBERT ET LAURENT LIGNIER

AOP Nuits-Saint-Georges

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

Les Poisets is a parcel acquired in 2010, planted around 1947 over 0.34 hectares, located at the foot of the Premier Cru "Les Cailles" in the southern part of the appellation.

TERROIR

Typical clay-limestone slope of Nuits-Saint-Georges, imparting minerality and structure. The approximately 70-year-old vines bring notable aromatic concentration and depth.

IN THE VINEYARD

The estate practices sustainable viticulture with no herbicides, maintaining a constant focus on preserving the pure expression of the terroir.

HARVEST

Manual harvesting with rigorous sorting directly in the vineyard.

WINEMAKING

After picking, the grapes are destemmed, then vinified following the traditional methods of the region (maceration, fermentation).

AGEING

Aged for approximately 18 months, with a modest proportion of about 15% new oak barrels.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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SERVING

Serve ideally around 16 °C (61 °F) to preserve harmony and finesse.

AGEING POTENTIAL

10 to 15 years

TASTING

Nuits-Saint-Georges "Les Poisets" displays a deep robe with purple reflections, revealing the concentration of its old vines. The intense, refined nose opens with aromas of black cherry and blackberry, lifted by a delicate touch of sweet spice and subtle floral nuances. On the palate, the texture is dense and fleshy, carried by ripe, silky tannins. The mineral backbone, signature of its clay-limestone terroir brings freshness and length, while the finish stretches elegantly on notes of black fruit and a subtle hint of oak.

FOOD PAIRINGS

With its contained power and refined structure, this wine pairs beautifully with grilled red meats, roast beef tenderloin with herbs, or duck breast with morello cherries. Game birds such as partridge or pigeon find in its depth an elegant counterpoint. It also lends itself to more rustic combinations such as rabbit stew or braised beef cheek. On the cheese side, a well-ripened Époisses or an aged Comté will highlight its aromatic complexity and lingering finish.

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