CUZZIOLGRANDIVINI

Hubert Lamy

France - Borgogna Côte de Beaune - Saint-Aubin



GRANDS VINS DE BOURGOGNE

Hubert Lamy

Saint-Aubin

Ownership/Founders Karine e Olivier Lamy / Hubert Lamy
Start of Activity 1973
Vitiviniculture Traditional
Hectares 18,5
Bottles produced 100.000

BOURGOGNE BLANC LES CHATAIGNERS

100% Chardonnay

Production area: Burgundy, Côte de Beaune
Terrain: calcareo e poco profondo (da 10 a 20 cm); presenza consistente di ciottoli. Esposizione a sud-est
Harvest: manual
Vinification: Grapes pressed very gently by pneumatic press. Reasoned sugaring. Fermentation in barrels (300 l) and demi muits (600 l), used from 3 to 10 years. Temperature controlled in cask. Very long fermentation: 90 days
Refinement: in the cellar the temperature is cold, thus resulting in a very slow evolution of the wines. Malolactic fermentation in cask. De-watering in August (by compressed air). Bonding by natural additives (if necessary). Light filtering
Color: straw yellow with green highlights
Fragrance: Expressive and open. Aromas of fresh fruits, flowers, citrus fruits
Flavor: suave and fresh texture. Remarkable balance with a finish of mineral length and extreme finesse
Alcoholic Grade: 13% vol



Descending from a family of vignerons since 1640, Hubert Lamy, after working with his father, in 1973 decided to create his own domaine. At the beginning it consisted of 8 hectares mostly of “Aoc Regionales”. In the 1990s the domaine Lamy started to grow: new areas were planted with vines and, considering the calcareous nature of the soils, many pinot noir vineyards were replaced by chardonnay: today the property consists of 20 different appellations, of which 80% are planted with white grapes and 20% with red grapes. In 1995 Olivier, after studying enology and with several working experiences abroad, joined his father: his contribution both in vineyard and in cellar plays an important role in the growth of this domaine, which is definitely among the most representative of Saint-Aubin. No use of synthetic products for more than two decades, use of organic compost, and great work in the vineyard with clay-limestone soils, shallow with lots of stone, make Olivier Lamy one of the best interpreters of the terroir of Saint-Aubin.