

Hubert Lamy

France - Borgogna Côte de Beaune - Saint-Aubin



CHASSAGNE-MONTRACHET LA GUJONNE VIEILLES VIGNES

100% Pinot Noir

Production area: Burgundy, Côte de Beaune

Terrain: suolo argilloso e profondo

Harvest: manual

Vinification: fermentation and maceration last about 20 days. Crushing and pumping over are carried out twice a day. No sugaring. Barrel aging (20% new) so that wood is not dominant

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 October (by compressed air). Collage with egg white

Color: dark ruby red

Fragrance: fresh aromas of black fruits

Flavor: rich and fat in the mouth with ripe tannins

Alcoholic Grade: 13% vol

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



Descending from a family of vigneroni 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.