

# Hubert Lamy

France - Borgogna Côte d'Or - Saint-Aubin



CRIOTS - BÂTARD - MONTRACHET  
HAUTE DENSITÉ GRAND CRU  
100% Chardonnay

**Production area:** Montrachet

**Terrain:** argilloso

**Harvest:** manual

**Vinification:** soft pressing, long fermentation

**Refinement:** Aged for 12 months in 300L and 600L barrels (0-5% new oak), 6-12 months in tank

**Color:** straw yellow

**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.