

## **Hubert Lamy**

France - Borgogna Côte d'Or - Saint-Aubin



Grands Vins de Bourgogne

Hubert Lamy

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

## SAINT-AUBIN PREMIER CRU CLOS DE MEIX

100% Chardonnay

**Production area:** Saint-Aubin

**Terrain:** suolo calcareo-argilloso a predominanza calcarea con

presenza di ciottoli. Esposizione a sud-sud-est

Harvest: manual

**Vinification:** Grapes pressed very gently by pneumatic press. No addition of yeast and no enzymology. Reasoned sugaring (if necessary). Fermentation in barrels (300 I) and demi muits (600

I), 5% new. 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 casein and bentonite (if necessary). Light

filtering

Color: pale green-gold

Fragrance: pure and elegant vine flowers and roasted

hazelnuts; fresh, ripe fruit

Flavor: subtle and fine on the palate, with a fresh, mineral

finish

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.