

# 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

## 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 l) and demi muits (600 l), 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 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.