Hubert Lamy

France - Borgogna Côte de Beaune - Saint-Aubin



SAINT-AUBIN 1ER CRU DERRIèRE CHEZ EDOUARD

100% Chardonnay

Production area: Saint-Aubin
Terrain: suolo calcareo-argilloso a predominanza calcarea con presenza di ciottoli
Harvest: manual
Vinification: Direct pressing, light débourbage and long fermentation
Refinement: 18 months in 300- and 600-liter barrels (up to 10 percent new), 6-12 months in tanks. Clarification or filtering performed if necessary
Color: straw yellow
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

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 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.