



Domaine Hubert Lamy, Puligny Montrachet, Les Tremblots Hte Densité, Côte de Beaune, Burgundy, France ***On Allocation***, '2023'

Product code: `5743

PRODUCER PROFILE

Olivier Lamy is one of the brightest stars in the Côte de Beaune, following in the footsteps of his father Hubert Lamy when he joined the family domaine in 1995.

Sadly, Hubert passed away in October 2022 and will be sorely missed. The fine quality of his wines has significantly enhanced the standing of Saint Aubin, which can now be mentioned in the same breath as the more celebrated neighbouring appellations of Chassagne-Montrachet and Puligny-Montrachet. His signature racy styling, with great acidity and length, remains to the fore and his wines always punch well above their weight. They age well, too, due to their fine balance. The reds offer deep, ripe yet well-manicured tannins with good bright, fresh red fruit character alongside.

VITICULTURE

Sourced from a minuscule parcel within the Les Tremblots vineyard, planted at an exceptionally high density of 27,000 vines per hectare. This approach results in yields of approximately 100 grams per vine, enhancing concentration and complexity. Short pruning in goblet style. Green pruning in May. No fertiliser for 16 years, but organic compost amendments are used. Low yields. High trellising (1.4 metres) to increase leaf surface. The entire domaine is farmed using lutte raisonnée (low-dose treatments with natural products such as sulphur and copper; treatments respectful of existing fauna and applied only when necessary). The soil is ploughed around four times per year.

WINEMAKING

Grapes are hand-harvested and undergo ambient yeast fermentation. Grapes pressed very gently using a pneumatic press. No settling. Reasoned chaptalisation if required. Fermentation in 228-litre barrels that are six years old. Temperature control in barrel. Very long fermentation: 90 days. No bâtonnage. The cellar is cold, leading to very slow evolution of the wines. Malolactic fermentation in barrel. Racked in August. No fining. Light kieselguhr filtration. Bottled by gravity using a two-spout "chèvre" after 24 months.

TASTINGNOTE

Bright yellow-green colour. Fine nose of crisp white fruits and citrus, lifted by notes of dried fruits and citrus zest. Long, fresh, mineral palate.

FOOD MATCHING

Pan-seared foie gras with truffle emulsion.



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Vegetarian

Vegan

Features

ABV: 13%

Colour: White

Oak Ageing

Time: 24 Months

Type: 300 and 600-litre barrels

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 3 x 75cl

[View online](#) or email orders@alliancewine.com