



# Domaine Hubert Lamy, Saint Aubin Blanc, 1er Cru Derrière Chez Edouard Hte Densité, Côte de Beaune, Burgundy, France \*\*\*On Allocation\*\*\*, '2023'

Product code: `5742

## 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

The vines are planted at a high density of up to 30,000 per hectare, resulting in yields of approximately 22 hectolitres per hectare. This approach enhances concentration and complexity, allowing the wine to develop over time.

## WINEMAKING

The wine is aged in large oak barrels without new wood, preserving the purity of the fruit while imparting subtle texture. This method ensures that the wine retains its freshness and minerality.

## TASTINGNOTE

Pale yellow colour, pure and elegant nose of vine flowers and toasted hazelnuts. On the palate, great subtlety, finesse, density, freshness and class, with a beautiful mineral finish

## FOOD MATCHING

Lobster with tarragon butter, grilled sea bass with lemon, or creamy goat's cheese.



## TECHNICAL DETAILS

### Varieties:

Chardonnay 100%

### Features

ABV: 13%

Colour: White

### Oak Ageing

Type: French Oak Barrels

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 3 x 75cl

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