Domaine Hubert Lamy, Saint Aubin Blanc, 1er Cru Derrière Chez Edouard, Côte de Beaune, Burgundy, France, `2023`

Product code: `5741

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 on a hillside with a 30% slope, at an altitude of 320 metres, in clay-limestone soil with a predominance of white marl. The soil is light and shallow, with a depth of 10 to 30 cm and abundant stones. The vineyard is exposed to the East-Southeast. Pruned using the Guyot Poussard method, with green pruning carried out in May and August. No fertilisers have been used for 10 years, but organic compost amendments are applied. The estate employs sustainable practices, using minimal natural products such as sulphur and copper, only when necessary. The soil is ploughed approximately four times a year, and high trellising (1.4 metres) is used to maximise leaf surface area.

WINEMAKING

Harvested manually in bins or small crates and gently pressed using a pneumatic press. The juice undergoes static settling, followed by reasoned chaptalisation. Fermentation takes place in barrels (350 litres) and demi-muids (600 litres) made from Vosges, Allier, and Tronçais oak, with no new barrels used. The fermentation process is temperature-controlled and lasts for an extended period of 90 days.

TASTINGNOTE

The wine displays a pale yellow colour with a pure and elegant nose, offering aromas of vine flowers and roasted hazelnuts. On the palate, it reveals remarkable subtlety, finesse, and freshness, with a refined character and a beautiful mineral finish.

FOOD MATCHING

Roast chicken with herbs, pan-seared scallops, or mild, creamy cheeses such as Saint-Nectaire.

TECHNICAL DETAILS

Varieties:
Chardonnay 100%

Vegetarian

Features

ABV: 13%

Colour: White

Oak Ageing
Time: 24 Months
Type: French Oak Barrels
% wine oaked: 100
% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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