



Domaine Hubert Lamy, St Aubin Blanc, 1er Cru En Remilly, Burgundy, France, '2023'

Product code: `6110

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 En Remilly vineyard, situated above the Côte de Beaune's Grand Cru sites, consists of two parcels planted in 1989. One parcel is on a warmer, clay-limestone mix near Clos de la Chatenière, while the other is on a rockier, almost pure limestone site adjacent to Chevalier-Montrachet. These diverse terroirs contribute to the wine's complexity and finesse. Pruned in guyot poussard. Green pruning in May and August. No fertiliser for 16 years, but organic compost is applied as needed. Low yields. High trellising (1.4 metres) to increase leaf surface. The entire domaine is farmed using lutte raisonnée (low-dose natural treatments such as sulphur and copper, applied only when necessary and respectful of existing fauna). The soil is ploughed around four times per year.

WINEMAKING

Grapes pressed very gently using a pneumatic press. No settling. Reasoned chaptalisation if required. Fermentation in old 300-litre barrels and 600-litre demi-muids (Vosges, Allier and Tronçais oak), barrels from 1 to 10 years old. Temperature control in barrel. Very long fermentation: 90 days. No bâtonnage.

TASTINGNOTE

Yellow-green colour. Fine, subtle nose opening onto mineral aromas lifted by fresh citrus notes. A palate of great class with a mineral texture. Remarkable balance. A long, mineral, extremely refined finish.

FOOD MATCHING

An excellent match for goat cheeses and vegetable terrines.



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Features

ABV: 13%

Colour: White

Oak Ageing

Time: 24 Months

Type: French Oak

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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