TINDAL
WINE MERCHANTS

# Saint-Aubin 1er Cru 'En Remilly', Hubert Lamy

Burgundy, France

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| **Product code** | HL0422WC |
| **Grapes** | Chardonnay |
| **Country** | FRANCE |
| **ABV%** | 13 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Domaine Hubert Lamy |
| **Vintage** | 2022 |

Vegan Vegetarian

GRANDS VINS DE BOURGOGNE
Hubert Lamy
Saint-Aubin

## Producer

The Lamy family have been working vines in Burgundy since 1640, but it wasn't till 1973 that Hubert Lamy created his own domaine on 8ha. Having studied winemaking and gathered experience from time working in other domaines, Oliver Lamy joined the family business in 1995. His approach is very focused on the vineyard and thanks to the limestone influence here, Chardonnay dominates at 80% of the plantings. Currently there are 18.5ha of vines over 20 appellations producing 110,000 bottles. He prefers to use oak in the form of the larger demi-muids, used to add texture rather than influence flavour.

## Tasting Notes

Needs time in the glass to open up and then this becomes a classic en Remilly with a taut, crisp texture and fabulous flavours of lemon/lime and minerals. The wine builds in the mouth to a complex finish with notes of gunflint and white rocks. Quite palate-staining and really very comparable to 1er Cru Puligny. Ready now but should hold beautifully for 5+ years.

## Viticulture

The vines of Domaine Hubert Lamy extend over clay-limestone soils predominantly calcareous, light, shallow (10 to 30 cm) and very stony. The exposure is south or southeast depending on the appellation. Winter pruning extends from November to March. Chardonnay and Pinot Noir have a size called "Guyot Poussard". The plots are ploughed by tractor or winch when the slope is too steep. In May, disbudding work begins. Superfluous buds are removed from the vine to limit the number of grapes on each vine. Then in June, comes the work of trellising which makes it possible to aerate the bunches. The vines are trimmed very high or braided. For treatments, they favour products approved in Organic Farming. Each work, at all stages of vegetation, makes it

possible to move towards an optimal quality of the grapes: sanitary state and maturity. In September, the Domaine brings together a team of about 40 pickers for a manual harvest in bins or small boxes.

## Winemaking

At Domaine Hubert Lamy each parcel of vine is vinified and aged separately so that each wine retains the character of its terroir. The white grapes are stepped on and then pressed slowly in a pneumatic press, little uncurled and then put in barrels (350 liters) or in half-muids (600 liters), aged from 3 to 15 years, where the grape juice will ferment. A controlled temperature in barrels and a cold cellar promote long alcoholic fermentation, with natural yeasts. We use very little $SO_2$ (sulfur dioxide). Botting is done after 24 months of aging.