Puligny Montrachet 'Les Tremblots' , Hubert Lamy

Burgundy, France

Product code	HL2022WC
Grapes	Chardonnay
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaine Hubert Lamy
Vintage	2022

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

Excellent balance and precision give this wine true direction. Notes of wet stones and rich nutty notes are offset by the crisp acid and linear nature of the wine.

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, we favor 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. CHARDONNAY: The white grapes are crushed and then pressed slowly in a pneumatic press, little settled then put in barrels (350 liters) or 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 favor a long alcoholic fermentation, with natural yeasts. We use very little SO_2 (sulphur dioxide). Bottling is done after 24 months of ageing. PINOT NOIRS: On arrival at the winery, the red grapes are sorted. We keep a proportion of whole harvest that goes from 50 to 100% depending on the terroir and the vintage. The maceration lasts about 15 days. The punching down and pumping over are based on the vintage. The wines are then put in barrels aged from 1 to 10 years. Malolactic fermentation is done in barrels. The wines are racked in September. Bottling is done after 24 months of ageing.