# Morey-Saint-Denis, Domaine des Lambrays

## Burgundy, France




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| **Product code** | LA10ZZRC |
| **Grapes** | Pinot Noir |
| **Country** | FRANCE |
| **ABV%** | 13.5 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Domaine Hubert Lamy |
| **Vintage** | 2023 |

Vegan Vegetarian

## 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.

## Winemaking

Vinifications: long and harmonious alcoholic fermentations (3 weeks), with 80% whole bunches for the Clos des Lambrays, 40-50% for the 1er Crus and 0% for the Morey-Saint-Denis Village wines. Ageing: for the reds 16-18 months with 20 to 50 % new oak and for the whites 16 months ageing with 0% new oak