

## Santenay les Hates, Hubert Lamy

Burgundy, France



<b>Product code</b>	HL1417RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Hubert Lamy
<b>Vintage</b>	2017



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

An expressive nose of dark cherry and pungent earth aromas. There is good richness and plenty of energy on the palate with a lingering finish.

## Viticulture

The Clos des Hâtes vineyard covers 16.88 hectares of which Lamy owns 0.67. It is situated between two 1er Cru sites in the eastern part of the commune where the soils are made up of limestone and clay. Planted in 2000 with Pinot Noir, Lamy likes to plant at a high density of 14,000 vines per hectare. The viticultural approach is minimum intervention and harvesting is done by hand.

## Winemaking

Aged in French oak barrels