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# HUBERT LAMY SAINT-AUBIN 1ER CRU EN REMILLY

HUBERT LAMY, Saint-Aubin

2018 12503 75 CL




**Grape varieties**

100% Chardonnay of 18 years

**Origin**

France, Burgundy, Saint-Aubin

**Soil**

calcareous, shallow (10 to 20cm), many pebbles, South-South East exposure, slope of 20 to 30%, 280-300m

**Vinification**

manual harvest in small boxes, pneumatic pressing, without deburring, without contribution of external yeasts, sinchaptalizar, alcoholic fermentation of 90 days and FML in casks of 300l and 600l with temperature control

**Ageing**

12 months in 300l and 600l barrels of Vosges, Allier and Tronçais, 20% new and 80% of 1 and 2 years. Then, 12 months in DAI.

**Characteristics**

White, Organic, Still, Profound and mineral

**Properties**

Alcohol: 13,1 %, Ph: 3,2, SO2: 120, Residual sugar: 1 g/l