

Grape varieties

100% Chardonnay of 40 years

Origin

France, Burgundy, Saint-Aubin

Soilcalcareous, shallow (10 to 20cm), many pebbles, exposure Sud,
slope of 40%, 280-300m of altitude**Vinification**manual harvest in small boxes, very slow pneumatic pressing,
without deburring, without contribution of external yeasts,
without chaptalizing. 90-day alcoholic fermentation and FML in
300l and 600l barrels 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



HUBERT LAMY SAINT-AUBIN 1ER CRU CLOS DE LA CHATENIÈRE

HUBERT LAMY, Saint-Aubin

2021 12502 75 CL