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

HUBERT LAMY, Saint-Aubin

2021 12502 75 CL



Grape varieties

100% Chardonnay of 40 years

Origin

France, Burgundy, Saint-Aubin

Soil

calcareous, 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