

## Saint-Aubin `La Princée` 2016

Côte de Beaune, Burgundy, France

*Hubert Lamy*



Winemaker	<b>Olivier Lamy</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Organic</b>

### PRODUCER

The Domaine was created in 1973 by Hubert Lamy, father of Olivier, who joined in 1995 and runs the property today. What began as 8 hectares has now reached 18.5 hectares, planted predominantly with Chardonnay (80%) in Saint-Aubin, Puligny-Montrachet, Chassagne-Montrachet and Santenay. Olivier practices la lutte raisonnée in all of his vineyards, adhering to organic practices and spraying only when necessary. Lamy's cellar has three levels, allowing Olivier to work by gravity.

### VINEYARDS

'La Princée' is not a lieu-dit but is the name given to a blend of ten small village parcels totalling just under three hectares. One-third of the vines are over 60 years old, with the remainder planted in 1985 and 2000. All the parcels are situated in the cooler, east-facing part of the Saint Aubin appellation, on chalky, mineral soils. The Saint Aubin `La Princée` represents almost a quarter of Lamy's production.

### VINTAGE

What had promised to be a very generous vintage, turned out to be an extremely difficult year for Burgundy, with terrible bouts of hail, frost and mildew. Yields were very low due to the complicated weather patterns throughout the year. The harvest ended on a high note with a warm, dry and sunny July through to October. This spell of consistently good weather salvaged the vintage. The Saint-Aubin 'La Princée' usually contains 10 different parcels, but frost on some parcels in 2016 greatly reduced the size of the blend.

### VINIFICATION

Upon arrival at the winery, the grapes were sorted on selection tables to ensure that only the healthiest and ripest grapes were used. The wine was fermented in 600-litre French oak barrels, and left on fine lees without bâtonnage or sulphur dioxide before racking. Oliver has reduced the use of new oak on his whites over the years, and now uses barrels ranging in age from one to five years old.

### TASTING NOTES

Highly perfumed with aromas of lime and tangerine on the nose. The palate shows great tension with racy acidity, fresh bitter lemon citrus notes and a precise, saline finish.