

Domaine Hubert Lamy,
Saint-Aubin `La Princée` 2022
Saint-Aubin, Burgundy, France

Hubert Lamy



Grape Varieties	100% Chardonnay
Winemaker	Olivier Lamy
Closure	Natural Cork
ABV	13%
Acidity	5g/L
Bottle Sizes	75cl
Notes	Practising Organic

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, clay-limestone soils, at altitudes ranging from 280 to 360 metres. The vines are trained using the Guyot Poussard method and are farmed without the use of fertilisers and with organic composts.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

The grapes were hand-harvested into small crates. Upon arrival at the winery, they were very gently pressed in a pneumatic press and then settled prior to fermentation. Fermentation followed in 350 litre French oak barrels and 600 litre demi-muids at controlled temperatures for 90 days, without bâtonnage (lees stirring). The wine was then aged for 24 months in barrel before being bottled and released.

TASTING NOTES

This wine is a bright lemon yellow in colour with youthful hints. The nose boasts vibrant floral and citrus aromas enhanced by delicate mineral hints. The palate is elegant and textured with remarkable balance and saline notes that linger on the finish.