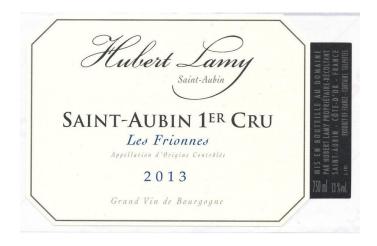
DOMAINE Hubert LAMY - Hubert et Olivier LAMY

Area: Saint Aubin - Côte d'Or - Bourgogne - France

Winemakers in Saint Aubin since 1640, Hubert created the winery in 1973 from 9ha. His son, Olivier, has worked with him since 1998. Today, father and son farm 18.5 ha of which 10.8 ha are "Premiers crus" like Saint Aubin, Puligny Montrachet, Chassagne Montrachet and Santenay.



Area: 2.40 hectares

Soil: Clay and limestone but with limestone dominant. Light and moderately deep soil (50-80 cm). Many stones. South-East exposure with 25% to 35% slope.

Origin: Frionnes has the same word origin as cold. It is the cold lands which can freeze during

spring

Grape variety: Chardonnay

Ages: vines of 5, 20, 30, 50 and 80 years old

Vine-growing: No fertilizer for 15 years but some organic compost are added.

Low yield. All the vineyards are treated using low doses of natural products, sulfur or copper. This is known in French as *lutte raisonnée* (treatment with products that respect the existing flora and which are applied only when necessary). The Soil is plowed about 4 times a year.

Vinification: Harvest by hand.

Fermentation in barrels (300 I) and half hogshead (600I). Controlled temperature in barrels. Long

fermentation: 90 days

Tasting: pale green and gold color, pure and elegant nose vine flower and toasted hazelnuts. On the palate great subtlety, finesse, freshness and class.

Aging potential: Drink between 2016 and 2020