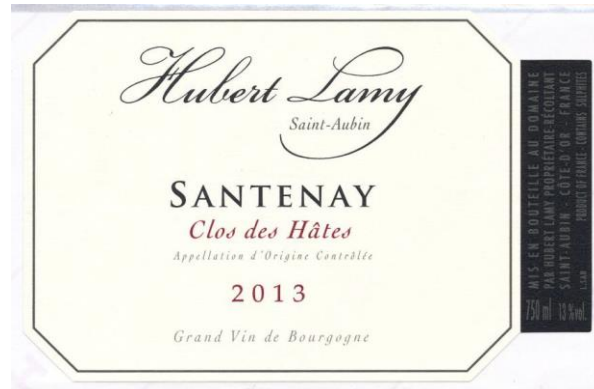


DOMAINE Hubert LAMY – Clos des Hates

Area : Santenay - 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: 0.66 hectares

Soil: Clay and deep. South-East exposure

Origin: In old French, *Hate* is an old measurement used in agriculture

Grape variety: Pinot noir

Ages: planted in 2000 and 2006

Vine-growing: No fertilizer **used for** 10 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 and maceration during 20 days

Tasting: Dark ruby color. Nose composed of dark fresh fruits. Rich palate and weight with ripe tannins.

Aging potential: Drink between 2017 and 2021