THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Hubert Lamy, Saint-Aubin

Bourgogne Blanc Les Chataigniers

Grower

Hubert and Olivier Lamy belong to a family of winegrowers who have been in Saint Aubin since 1640. Hubert created his own estate in 1973 with 9 ha. A new winery was built in 1980 and enlarged in 2002. Olivier, his son, joined him in 1998. The Estate now has 18.5 ha of which 10.5 ha are in premier crus in the communes of Saint Aubin, Puligny Montrachet, Chassagne Montrachet and Santenay.

Vineyards

Limestone, shallow soil (10 to 20 cm) with lots of stones. Southeast exposure and altitudes of 340 to 380m. Vines were planted between 1990-2008 with a density of 11,000 vines per hectare. Guyot Poussard pruning and green pruning in May and August. No fertilizers for 15 years but amendments based on organic compost are made. Low yield and high trellising (1.5 meters) for a greater leaf area. The whole area is in integrated pest management (treatment with products that respect wildlife and which are only applied when necessary: copper and sulphur).

Vinification

Manual harvest in tubs or small crates. Grapes pressed very gently with a pneumatic press. Reasoned chaptalization. Fermentation in barrels (600 l) and half barrels (350l), barrels from 3 to 15 years. Temperature control in barrels. Very long fermentation: 90 days. The cellar is cold, hence the very slow evolution of the wines. Racked in August (the wines are pushed with compressed air and never pumped). Homeopathic bonding if necessary after bonding test. Bottling (by gravity) after 24 months.

Style

Expressive and open nose with fresh fruit, floral, citrus. On the palate smooth, fresh texture and mineral length and extreme finesse.



Grape varieties: 100% Chardonnay Bottling options: 75cl

ABV: 13% Closure: Cork Vegetarian: Yes

Vegan: Yes

