



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

DOMAINE HUBERT LAMY

2016 VINTAGE, EN PRIMEUR

Domaine Hubert Lamy is one of the stars of Saint-Aubin. We are delighted to make this small inaugural en primeur offer of its wines.

The Domaine has 18.5 hectares of vines, 80% of which are planted to Chardonnay and 20% to Pinot Noir. Although the Domaine is based in Saint-Aubin, it also has holdings in Puligny-Montrachet, Chassagne-Montrachet and Santenay. There are 20 appellations in total and the Domaine produces around 110,000 bottles per year.

The Lamy family has been making wine in Saint-Aubin since 1640. However, it was not until 1973 that Hubert Lamy established the Domaine. At the time of its founding, it consisted of around eight hectares of vines.

The Domaine expanded and blossomed during the 1990s. New vines were acquired, including in Saint-Aubin 1er Cru Derrière Chez Edouard. The holdings in Saint-Aubin En Remilly were replanted at this time and La Princée, a Saint-Aubin *cuvée*, was converted from Pinot Noir to Chardonnay. The 2016 vintage of all three wines is offered below.

Olivier Lamy, the current incumbent and son of Hubert, joined the Domaine in 1995. Prior to working with his father, Olivier had studied winemaking and commerce, giving him the all-important grounding for the hands-on life of a Burgundy *vigneron*.

VINEYARDS

Since 1995, Olivier has been gradually switching his vineyards to higher-density planting, in addition to top-grafting Chardonnay on what were previously Pinot Noir vines. New plantings are now at 14,000 vines per hectare, which is achieved by reducing the vine row width to 0.75m. One holding of Derrière Chez Edouard is planted at over twice that density!

The vineyards are farmed in accordance with organic principles, but Olivier has not sought certification, leaving himself the option to spray with synthetic products in the event of mildew or oïdium. In 2012, he bought some additional vineyards from Vincent Girardin, in Chassagne-Montrachet, Saint-Aubin and Santenay.

CELLAR

The current chai, which was built by Hubert, dates back to 1979. In 2003, it was extended significantly, doubling in size. There are three levels: the first contains the vats and vinification equipment. Below, on the second floor, is the bottling line and bottle storage. Below again, underground, are the barrel cellars, one for white wine and one for red wine.

White wines: Chardonnay grapes are pressed and the juice is transferred to a stainless steel vat for a night's settling. The next day, the clear juice descends by gravity into the cellar and is transferred to

oak barrels for fermentation and ageing. The barrels are large: a mixture of 300 litres and 600 litre demi-muids. Whilst around a third new oak was the norm in the past, this is generally being reduced, depending on vintage conditions. In 2016, no new oak was used.

Red wines: Pinot Noir grapes are sorted on a vibrating sorting table. They are transferred into the destemmer and then into cement vats. Fermentation starts within the next week to 10 days. The must is punched down gently to begin with, with pumping over later in the fermentation. The temperature is maintained at 28-30°C. The must is then pressed and the juice is settled for one night, before being transferred into barrels for ageing.

The wines are bottled after 18-24 months of barrel ageing.

2016 VINTAGE NOTES

The summer's lack of moisture and intense warmth put a natural brake on growth in the vineyards. Winter 2015-16 was the mildest since 2010, but it was followed by a cold spring, culminating in the frost of 26th-27th April. All of Domaine Hubert Lamy's vines were frozen to varying degrees, except those in Santenay, which escaped.

May was cool and wet, seeing drizzle interspersed with storms and temperatures barely rising above 20°C, making for "a lot of work in the vineyards". The rain continued in June, until around the third week, when the first real heat of the year was felt. The threat of mildew persisted into July, which was warm and largely dry, minor thunderstorms notwithstanding.

Early August saw a pattern of a rainy day followed by several days of warm sunshine. The high diurnal temperature differences meant the cool nights helped to stave off threats of rot and preserve fresh acidity. Heat continued to build, in a moderate way, but under sunny skies.

September was warm and bountiful, with just enough moisture early in the month. Picking at Domaine Hubert Lamy started on the 15th September. The whole harvest period remained dry, resulting in gloriously healthy grapes, with abundant aromatics.

Vatting took place without a hitch and the alcoholic fermentations started spontaneously. The malolactic fermentations started quickly, encouraged by the mild autumn. Due to the frost, the Domaine did not produce any Chassagne Montrachet 1er Cru Les Macherelles and made very little Saint Aubin 1er Cru Le Paradis.

THE WHITE WINES

The 2016 whites will be given 24 months' *élevage*, without new oak, to preserve their fruit purity. Olivier spoke of the Chardonnay grapes' "white fruit" aromas and the resulting "pure, fresh and mineral wines", whose "chiselled and precise character bodes well for a good ageing potential."

THE RED WINES

The excellent ripeness levels in 2016 encouraged Olivier to use an average of 50% whole bunch vinification. Describing the reds as "floral, fruity and spicy", he spoke of their finesse and "supple, pleasant tannins."



GUY SEDDON
May 2018

TASTING NOTES

WHITE WINES

SAINT-AUBIN LA PRINCÉE

This is a “*sous-lieu-dit*”, in Olivier Lamy’s words. Upon further investigation, ‘La Princée’ is the Domaine’s name for this blend of plots covering three hectares around Saint-Aubin. The vines here were planted in 1985 and 2000. Intensely chalky in character, with a mineral bite focusing the pure white citrus and peach fruit. Finely chiselled, in an early-drinking frame.

CORNEY & BARROW SCORE 17.5
RECOMMENDED DRINKING FROM 2019 - 2022

£155 /CASE OF 6 BOTTLES, IN BOND UK

SAINT-AUBIN 1ER CRU DERRIÈRE CHEZ EDOUARD

This is a 1.68 hectare plot of vines planted in 2000. There is a high-density sub-plot, referred to above, which is bottled separately from this *cuvée*. Fine green citrus and yellow stone-fruit on the nose, with chalky mineral detailing. The palate has a charge of crushed rock minerality, the cool white peach fruit laced with a briny tang.

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2019 - 2024

£195 /CASE OF 6 BOTTLES, IN BOND UK

SAINT-AUBIN 1ER CRU EN REMILLY

This is blend of two parcels within En Remilly, one of the top sites in Saint-Aubin, located just above Chevalier-Montrachet, where Puligny meets Chassagne. The vines here were planted by Hubert in the 1990s. Rapier-like linearity here, fine white peach meeting tense chalky minerality and driving acidity. A real nervy thoroughbred... you can sense the proximity to the *grands crus* here.

CORNEY & BARROW SCORE 17.5 - 18
RECOMMENDED DRINKING FROM 2019 - 2024

£265 /CASE OF 6 BOTTLES, IN BOND UK

RED WINE

CHASSAGNE-MONTRACHET ROUGE LA GOUJONNE VIEILLES VIGNES

Red Chassagne-Montrachet harks back to the origins of the village. From a 1.05 hectare holding, this is a succulently red-berried wine, whose juicy upfront loveliness is balanced by finely delineated acidity and ripe tannins, which gently usher the fruit across the palate. Excellent density, coming to a fine point on the finish.

CORNEY & BARROW SCORE 17.5
RECOMMENDED DRINKING FROM 2020 - 2026

£180 /CASE OF 6 BOTTLES, IN BOND UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity. We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine. A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

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