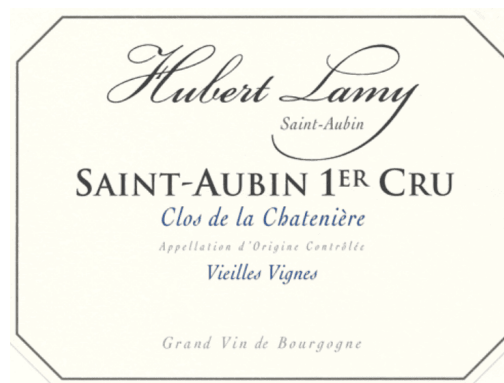


Saint-Aubin 1er Cru, Clos de la Chatenière, Vieilles Vignes

Hubert LAMY



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Saint-Aubin 1er Cru, *Clos de la Chatenière*

GRAPE VARIETY: Chardonnay

WINEMAKER: Olivier Lamy

VINEYARD: 1.25 ha. planted in 1964 over shallow soil on hard limestone bedrock. Middle to top of a steep (40%) hill, facing south/ southwest.

VITICULTURE: Organic (not certified).

WINEMAKING: The grapes are directly pressed, and the juice settles overnight in a stainless-steel vat. The next day the clear juice descends, via a gravity system, into neutral barrels for alcoholic fermentation over native yeasts and malolactic conversion.

AGING: Aged for 12 months in 300L and 600L barrels. Then blended and aged for additional 6-12 months in tank.

BOTTLING: Fining and filtration only if necessary.

