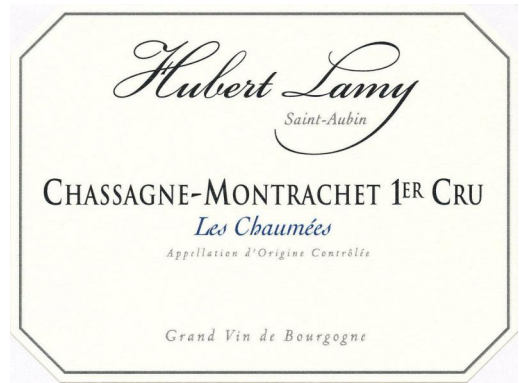


Chassagne-Montrachet 1er Cru, Les Chaumées,

Hubert LAMY



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Chassagne Montrachet 1er Cru, *Les Chaumées*,

GRAPE VARIETY: Chardonnay

WINEMAKER: Olivier Lamy

VINEYARD: 0.23 ha. Planted in 1970 and 1989 on shallow clay over a hard limestone subsoil. East facing on the border with Saint-Aubin at the entrance to the valley.

VITICULTURE: Sustainable, organic methods.

WINEMAKING: The grapes are crushed before pressing. 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 24 months in 300L and 600L barrels (0-5% new oak). Then blended and aged for additional 6-12 months in tank. SO2 only added during aging (typically after the first year).

BOTTLING: Fined or filtered only if necessary.

