

Domaine Hubert Lamy, St Aubin

“These wines offer incredible quality for the price.”

Allen Meadows, Burghound.com, Issue 35, 2009

For those who know the wines and for those who love racy, floral, tangy white burgundies, the wines of Domaine Hubert Lamy have few peers. The rocky, earthy, flavourful Pinot Noirs also offer terrific value. While these red Burgundies have synergies with other Cote de Beaune rouge, the whites are quite different in personality. The rocky, limestone rich soils of St Aubin typically generate whites with less of the 'fat' and texture that are associated with the richer sites of neighbouring Chassagne and Puligny Montrachet. Rather, the mineral rich terrain of St Aubin engenders wines that are much finer boned with a weave of white flowers, citrus zest and minerals on both the nose and palate and an abundance of sparkling acidity that makes the wine dance across the palate and grants a clarity that is as refreshing as it is appealing. St Aubin was once associated with more rustic, oxidative styles of white Burgundy however the brilliant work and talent of the Lamy family and a handful of others has today revealed the wonderful potential of this terroir. And make no mistake, Domaine Hubert Lamy is the benchmark here. If you do not know them, you have not yet experienced the best of St Aubin.

Olivier took over his family domaine from father Hubert in 1995. He immediately stopped supplying negociants the following year, grubbed up or sold off under-performing vines and vineyard sites, and kept only the best and oldest vineyards for the Hubert Lamy wines. Today the domaine produces reds and whites from 16.5 hectares of vineyards, mostly in St Aubin but also from a few parcels in Chassagne and Puligny Montrachet. They produce less and less red and more and more white. This makes sense: St Aubin has very rocky, mineral soils and borders the communes of Chassagne and Puligny Montrachet. The best St Aubin vineyards lie very close to the great grand crus of these communes (in some cases only a few metres away!) However these sites are typically far steeper and rockier than the vineyards of Chassagne or Puligny and result in whites that are often more racy, zesty, minerally (when made well).



Olivier seeks to make stylish wines that are refined and fresh, and highlight the mineral character of his soils. Yields are kept low and during harvest grapes are sorted in the cellar. Vinification is traditional and the wines are matured in oak casks (20-30% new) for 12-18 months before light filtration and bottling. Olivier has begun using 600-lt tonneaux, rather than all 225-litre barriques. He feels this protects the purity of the fruit without over-oaking. Today, the majority of Lamy's production is raised in these larger casks.

2008 vintage in Saint Aubin.

“Saint Aubin was more like Chassagne,” said Olivier Lamy. “There were fewer storms than in Meursault. No rot, mildew or oidium in Chassagne and in Saint Aubin. It was an easy vintage in Saint Aubin. For those working organically there was more work in 2008, the maturation was low, but there was concentration of sugar and acidity. In 2008 we picked from the 29th September; a little bit later than our neighbours. We felt we could hang on for more sugar and the acidity was high. We harvested until the 5th October. When we tasted the juice we didn't taste the acidity, even though the level was high. Short maturity; it was fresher and short, not like in a long summer so you keep the citrus notes and the freshness of flowers. When the grapes mature in August the fruit becomes more yellow fruit. With late September maturation it is fresher.”

Allen Meadows, Burghound.com Issue 39, 2010.

Whites

2008 Hubert Lamy Les Chataigners Bourgogne Blanc

Lamy has 1.1 hectares planted in 1990. This is just fabulous for the level. Very frustrating that we can only get such a small amount. It shows just how much Lamy is now sought after throughout the world.

"A background trace of SO2 does not interfere with the intensely floral and citrusy aromas that are actually quite sophisticated for a wine of this level. The nicely rich flavors retain a fine sense of detail and because there is good mid-palate fat, there is also lovely balance on the intense and lemony finish. This offers very good quality for a Bourgogne as it's rare to see this kind of finesse." Drink 2012+. 86/100 points. Allen Meadows, Burghound.com Issue 39, 2010.



2008 Hubert Lamy Saint Aubin La Princee

Lamy has 3 hectares planted in 1985 and 2000. A superb example of the Lamy style.

"Bottled two weeks before tasting, this has a reserved, Zen-like, stony/granite nose with very fine definition. The palate is well balanced with subtle citrus flavours, a hint of dried apricot but more stony in profile with crisp acidity on the flinty finish. Great focus and sense of transparency." 90/100 points. Neal Martin's Wine Journal, Mar 2010.

2008 Hubert Lamy Saint Aubin 1er Cru Les Frionnes

Lamy has 2.4 hectares with vines planted in 1935, 1960 and 1985.

"It has a citrus nose, green lemon, a touch of oyster shell, something almost estuarine on the bouquet. Intriguing. The palate is medium-bodied, well balance with good acidity, lovely poised but holding everything back with just very faint peachy/apricot elements. Citrus, taut finish. Good potential here." 90+/100 points. Neal Martin's Wine Journal, Mar 2010.

2008 Hubert Lamy Saint Aubin 1er Cru En Remilly

Lamy has 2 hectares planted in 1989. Always one of the greatest of Lamy whites and in 2008 this is certainly the case. Like the '07 version, this is a striking St Aubin. This makes sense when you look at the situation of the vineyard - its border touches both the Puligny and Chassagne communes and it sits just above the great Le Montrachet and Chevalier Montrachet vineyards. The Meadows score seems a serious under-rating of this superb wine and it contrasts with his tasting note. This is simply a fabulous white burgundy.

"This nose is reticent at first, but begins to open nicely, revealing citrus lemon and limestone/wet pavement aromas. Very well defined but taut and not expressive at the moment, saving itself for after bottling in March. The palate is well balanced, builds beautifully with subtle peach and apricot aromas, quite similar in profile to Marc Colin's, sweeping across the mouth with a wonderfully tense finish. Great length, great potential." 92/100 points. Neal Martin's Wine Journal, Mar 2010.

2008 Hubert Lamy Saint Aubin 1er Cru Clos de la Chateniere

Lamy has 1.25 hectares planted in 1964. Another of the Lamy benchmarks. This south facing site is set just back from En Remilly and Les Murgers des Dents de Chien and is worked entirely by hand as the vineyard has a 40% slope, which ensures that it receives plenty of sun. Perhaps the most dense and potentially long lived of the Lamy 1er cru whites in 2008.

"This has a fine minerally, stony nose with touches of limestone and a hint of walnut. Very good definition and precision. The palate has a slightly phenolic entry, well balanced middle with some subtle spicy notes, touches of lemongrass in the background, good minerality, generous considering that it was only bottled just last week. Gras-like, lime-tinged finish. Very fine." 90+/100 points. Neal Martin's Wine Journal, Mar 2010.

2008 Hubert Lamy Saint Aubin 1er Cru Les Murgers des Dents Chien

Lamy has .25 planted in 1985. This site borders the Puligny vineyard of Champs Gain on one side and En Remilly on the other, above the grand cru Chevalier.

"The palate has a more rounded, slightly honeyed texture compared to the En Remilly, perhaps not quite as well poised but more generous with a nice fatness towards the apricot and honey tinged finish. Good length, but an earlier drinking St. Aubin vis-a-vis others." 88/100 points. Neal Martin's Wine Journal, Mar 2010.

Red

2008 Hubert Lamy Saint Aubin Le Paradis Rouge

Two-thirds of this blend is from young vine 1er cru vines.

“From tank, 80% of Premier Cru (Frionnes and Les Clou) and 20% Village. It will all be Premier Cru from next year. This has a lifted, rounded cranberry and raspberry scented nose, leafy but well defined. Crunchy red-berried fruit, simple, quite tannic, just a little herbaceous towards the finish. A little rustic but charming.” 86/100 points. Neal Martin’s Wine Journal, Mar 2010.

2008 Hubert Lamy Saint Aubin 1er Cru Derriere Chez Edouard Rouge

“A pure, ripe and perfumed nose that is very pinot in character complements well the delicious, fresh and tension-filled middle weight flavors that possess an underlying minerality on the firm and ever-so-slightly dry and tangy finish. Here though the structural ripeness provided by the old vines should allow this to age out gracefully in time even though it is a bit rigid today.” Drink 2015+. 90/100 points. Allen Meadows, Burghound.com Issue 39, 2010.

Hubert Lamy 2008 Order Form

	retail	pre arrival	Qty
2008 Hubert Lamy Les Chataigners Bourgogne Blanc	\$56	\$49	_____
2008 Hubert Lamy Saint Aubin La Princee	\$69	\$60	_____
2008 Hubert Lamy St Aubin 1er Cru Les Frionnes	\$85	\$75	_____
2008 Hubert Lamy St Aubin 1er Cru Clos De La Chateniere	\$85	\$75	_____
2008 Hubert Lamy St Aubin 1er Cru En Remilly	\$110	\$97	_____
2008 Hubert Lamy St Aubin 1er Cru Les Murgers Des Dents De Chien	\$110	\$97	_____
2008 Hubert Lamy Saint Aubin Le Paradis Rouge	\$60	\$53	_____
2008 Hubert Lamy Saint Aubin 1er Cru Derriere Chez Edouard Rouge	\$85	\$75	_____

SubTotal

TOTAL

Name _____

Contact Tel _____

Contact Email _____

Payment Method

Mastercard Visa AMEX

Number _____

Expiry Date _____

Signature _____