



DOMAINE DES LAMBRAYS

PULIGNY-MONTRACHET 2019

PREMIER CRU

CLOS DU CAILLERET



2019 was our first year of organic viticulture. It was also an excellent vintage: small yields, with perfectly balanced grapes produced a Clos des Lambrays with lots of concentration, an intense bouquet, and a smooth, rich texture.

THE VINEYARD:

In Puligny-Montrachet, the Clos du Cailleret has a special location: this climat is the immediate neighbor of Le Montrachet on its northern side, and the soil is 80cm deep with marls and clay mixed with a lot of small size gravels. We own 0.36ha of it. The vines are 65-70 years old.

THE MAIN CHARACTERISTICS OF THE VINTAGE AND WINEMAKING:

Bud-break on 2nd April, earlier than usual, then a cool month of May and beginning of June that slowed development of the vines.

The start of **Flowering** was difficult in cool, damp weather. Fortunately, from the mid-flowering point on 10th June, the sun and warm weather returned, but the interrupted floraison resulted in coulure, which partly explains the low yields in 2019.

Summer was beautiful, hot and dry. By mid-July, the small green berries were swelling, but the vines were struck by two weeks of a heatwave that decelerated normal grape growth: the berries stayed smaller than usual for the rest of the growing season.

HARVEST September 7th. The grapes were very healthy, full of aromas, ripe (13.6 % Vol) with good acidity but small amount of juice compared to the solid materials.

YIELDS: 38hl/ha, on the average.

VINIFICATION: Long and steady alcoholic fermentation (3 month), with wild yeast.

AGING: 12 months in barrels, 15% new oak, 4 months in stainless steel tank.

BOTTLING: February 2021.

TASTING NOTES (July 2021):

Nice yellow pale color. Intense nose with seductive and ripe flavors (apricots, white peaches). Upon first sip, the palate is wide and ripe. As the wine hits the mid palate and moves onto the finish, the tension and the minerality become very noticeable.

GREEN PRACTICES: Organic and Biodynamic Practicing.