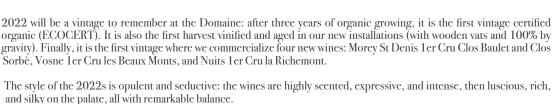


DOMAINE DES LAMBRAYS

CLOS DES LAMBRAYS 2022 GRAND CRU



Principal characteristics of the vintage:

Bud-break: Two days earlier than the average, on April 1st in Puligny and April 8th in Morey. We had an outbreak of frost on the morning of April 4th (-2.5 ° C in Puligny) but without noteworthy consequences on the state of the vegetative

Mid-flowering was observed: From May 28th, favorable weather conditions allowed for ten days earlier than average. After that, June was very well watered (150 mm of rain against an average of 65 mm), which allowed favorable vine and grape growth and no doubt explained the very good harvest volumes.

Summer: Conversely, it was scorched (only 33 mm of rainfall) through July and August) and very sunny. That summer drought was not harmful; it just delayed the vines' normal physiological processes, with ripening taking one week longer than foreseen.

Harvesting: On August 29th (Clos du Cailleret), on August 31st (Folatières), then from September 1st-8th for the reds in Morey, Nuits, and Vosne and, more precisely, from September 1st-5th for the Clos des Lambrays.

Yields: The average in 2022 (at last!) after three years of small harvests was 30 hl/ha for the Clos des Lambrays, within average for the other Cuvées.

Vinification: Long and harmonious alcoholic fermentations (3 weeks), with 80% whole bunches for the Clos des Lambrays, 40-50% for the 1er Crus, and 0% for the Morey-Saint-Denis Village.

Aging: For the reds 16-18 months with 20% new oak. For the whites 16 months aging with 15% new oak.

Bottling: Clos des Lambrays from April 15th-17th and from February 13th-15th 2024 for the other wines.

Technical information:

- 8.66ha of a total of 8.70ha in production
- Vines 22-124 years old.
- Exceptional natural diversity within the Clos (exposures, microclimates, elevations, soils, rocks, vegetal material...). Vines planted perpendicular to the slope. A parcel by parcel approach with the ensemble of the Clos production brought together before bottling
- Fermented wild yeast in wooden tank, 80% whole bunches in average, 20% new oak, 19 months aging.

GREEN PRACTICES: Certified Organic Ecocert

