



## DOMAINE DES LAMBRAYS

# CLOS DES LAMBRAYS 2020 GRAND CRU



Main characteristics of the vintage for Clos des Lambrays:

Since they were first erected by Cistercian monks in 1365, the walls surrounding the Clos des Lambrays have harnessed the harmony of their 8.66 hectares of vines. This notion of the perfect union of the whole persists today and remains Clos des Lambrays' raison d'être. 202 of the Clos' 203 ouvrées are owned by the Domaine des Lambrays today. Within what is therefore practically a monopole, we have identified 12 distinct plots. The sheer diversity of terroir from one parcel to the next is most keenly felt treading the undulating ground inside the Clos – though small for a Grand Cru, you cannot see the entire Clos at once from any single vantage point. Averaging 90 years, the vines date mostly from between 1898 to 1935, and are situated perpendicular to the natural slope of the hillside, requiring specially adapted tools and manual labor.

### Principal characteristics of the vintage:

**Bud-break:** 29th March and 12 days early compared with normal. The months of April and May experienced temperatures worthy of June and green growth was explosive. Work in the vineyard to match this frantic rhythm was very intense. To follow, we observed mid-flowering from 22nd May, a good two weeks early. Our old vines, perturbed by these exceptional conditions, suffered from flower-shatter, which resulted in a significant crop reduction.

**Summer:** Was very hot (+20% sunshine) and dry (-35% rainfall), with two bouts of heatwave: end July, then mid-August. Notwithstanding, our Clos des Lambrays grapes did not suffer sun-scall. As our rows are perpendicular to the slope, they have a north/south axis; as a consequence, our grape bunches are protected by leaf shadow in the hottest part of the day between 12 noon and 15.00 when the sun is to the south. This is an important structural advantage in fighting against the effects of global warming.

**Harvest:** From 22nd to 26th August for Clos des Lambrays; this was an absolute record, one month ahead compared with the average over the last 30 years (previous record = 2003 from 23rd August to 2nd September).

**Yields:** Historically low for reds: 15 hl/ha for Clos des Lambrays (30 hl/ha in a normal year).

**Vinification:** Long and harmonious alcoholic fermentations (3 weeks), with 80% whole bunches.

**Aging:** 20 months for the reds, with 60% new oak.

**Bottling:** 26th and 27th April 2022.

### Serving Suggestions:

General serving recommendations: we recommend opening our wines (both colours) three hours in advance without decanting (and without putting the cork back in the bottle), serving the white wines at 13-14°C (55°-57°F) and the reds at 16-17°C (61°-63°F)

**GREEN PRACTICES:** Organic and Biodynamic Practicing.

