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## DOMAINE DES LAMBRAYS

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# CLOS DES LAMBRAYS 2023 GRAND CRU



A written archive attests to the existence of the Clos des Lambrays from 1365, at that time a property of the Abbaye de Cîteaux. We are owners of 8.6618 hectares of this unique vineyard that is home to remarkable natural diversity (bedrock, soils, exposures, elevations, micro-climates...) which we highlight through a parcel-by-parcel approach.

Another particularity: the vines are planted perpendicular to the slope, which is totally unusual on the Côte. This means of planting is difficult to mechanize but very good for quality. On the one hand, it allows us to combat soil erosion, on the other to protect grapes from the excesses of summer sunshine, more and more frequent with global warming. In this way, wine naturally keeps more freshness and balance.

Vine growing is organic since 2019 and biodynamic since 2020. The average age of vines is particularly high: 70% of them were planted between 1898 and 1935, 28% planted in 1980 and 2% in 2000. Our aged massal selections in pinots fins represent a treasure both of genetics and heritage, since certain sectors still constitute today the first generation of vines replanted after phylloxera.

#### Principal characteristics of the vintage:

**Bud-break:** Three days earlier than the average, on 7th April in Morey-Saint-Denis. We soon noted a good presence of fruit, before flowering occurred within the ten-year average around 7th June on the Côte de Nuits and in particularly favourable conditions. Just after flowering, we experienced a rainy spell that favoured fruit set.

**Summer:** Was advantageous for increasing berry size and then for ripening, given that July and August were hot with regular rainfall. Control of yields was a key issue for this vintage: at end July, we carried out a significant green harvest. This delicate operation, rationalized vine by vine, consists in eliminating surplus bunches so as to keep a reasonable volume but preserving grape quality and concentration in the wines: meticulous work requiring an experienced team, rigorous and precise!

**Harvesting:** In radiant sunshine, from September 7<sup>th</sup> to 11<sup>th</sup> 2023.

**Yields:** 41 hl/ha.

**Vinification:** Long and harmonious alcoholic fermentation in wooden vats (3 weeks), with 80% whole bunches, indigenous yeasts and entirely by gravity.

**Aging:** Eighteen months entirely in oak barrels, with 50% new oak.

**Bottling:** From April 22<sup>nd</sup> to 25<sup>th</sup>, 2025

#### Wine Style:

The style of the 2023s is particularly aromatic and scented with seductive charm and instant pleasure that must not make us forget that these wines, from their great terroirs, will be capable of ageing serenely to offer us strong tasting emotions over decades to come.

#### Serving Recommendations:

We recommend opening our wines (red and white) three hours in advance without decanting (and without replacing the cork in the bottle), serving the white wines at 13°-14°C (55°-57°F) and the reds at 16°-17°C (61°-63°F).

