



DOMAINE DES LAMBRAYS

# CLOS DES LAMBRAYS 2019 GRAND CRU



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:

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.

#### 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 14th June, the sun and warm weather returned. However, the early 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. In the context of a dry summer across Burgundy, our vines in Morey-Saint-Denis were nonetheless lucky to see more rainfall than other villages, and they did not suffer from drought, even if at the end of August a hot southerly breeze caused further concentration to a crop already appearing reduced in size.

**HARVEST** from 13rd to 18th September. The grapes were very healthy, full of aromas, ripe (13.6 % Vol for Clos des Lambrays), with good acidity and strong polyphenolic potential.

**YIELDS:** much lower than normal : 15 hl/ha for Clos des Lambrays (30hl/ha in average)

**VINIFICATION:** long and steady alcoholic fermentation (3 weeks), with 80% whole bunches for Clos des Lambrays.

**AGING:** 18 months, with 60% new oak.

**BOTTLING:** from 6th to 7th April 2021 for Clos des Lambrays.

#### TASTING NOTES (*July 2021*):

Nice red ruby color. The nose is intense and exuberant with many different perfumes: fruits, florals (old roses), spices, and herbal notes (dried herbs, tobacco, and tea). This is a very complex wine that evolves in the glass. The mouth is rich and dense but very elegant as well. The concentration is obvious, but the wine is gentle and caresses the palate. Even with the power of the 2019 vintage, the delicacy, and the feminine personality of the Clos des Lambrays finally takes over. This bottle will age for decades.

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

