



DOMAINE DES LAMBRAYS

NUITS-SAINT-GEORGES 2022 PREMIER CRU LA RICHEMONE



2022 will be a vintage to remember at the Domaine: after three years of organic growing, it is the first vintage certified organic (ECOCERT). It is also the first harvest vinified and aged in our new installations (with wooden vats and 100% by gravity). Finally, it is the first vintage where we commercialize four new wines: Morey St Denis 1er Cru Clos Baulet and Clos Sorbè, Vosne 1er Cru les Beaux Monts, and Nuits 1er Cru la Richemont.

The style of the 2022s is opulent and seductive: the wines are highly scented, expressive, and intense, then luscious, rich, and silky on the palate, all with remarkable balance.

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 cycle.

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:

- 0.9ha of totally 1.92h.
- Vines 40-100 years old (oldest planted in 1924). Very lovely Pinot Fin massal selection.
- An exceptional 1er Cru in Nuits
- 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, 50% whole bunches, 20% new oak and 17 months in aging.